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Cover design: Alyson Bowman; photo of University of Connecticut men's basketball coach Dan Hurley by Arnold Gold.
This page: (top) Gampel Pavilion on the UConn campus in Storrs; photo by Ned Gerard.

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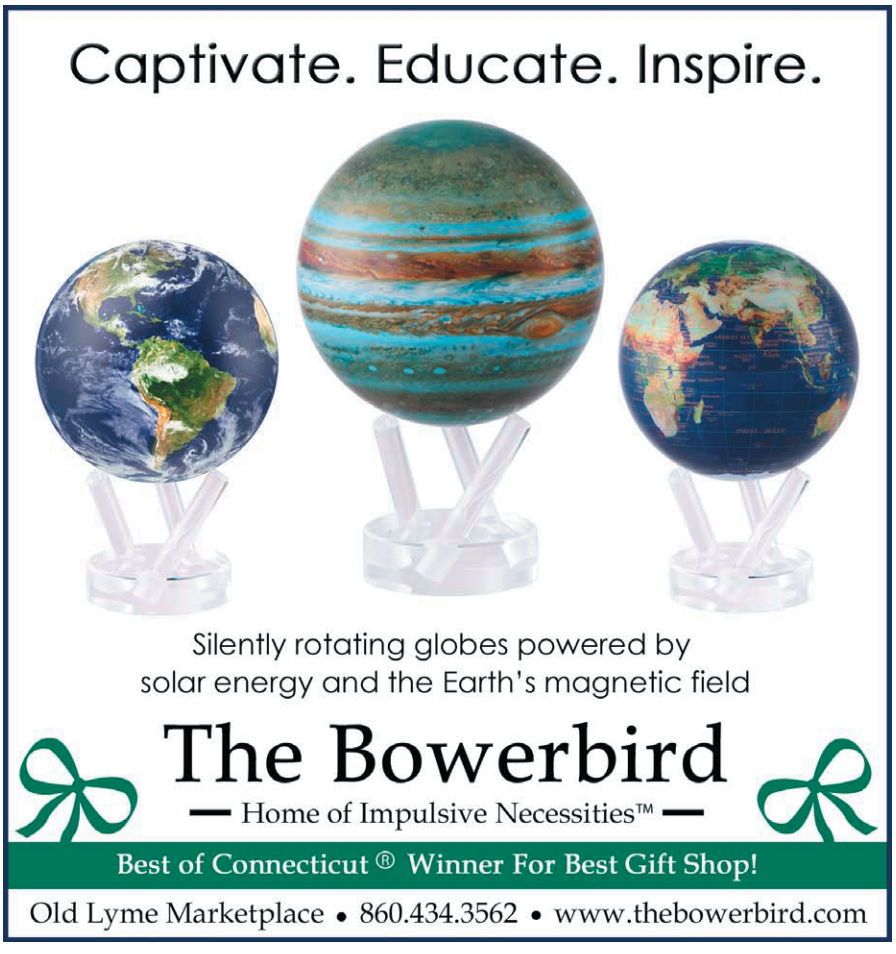
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editor's note

Hungry Huskies

It was the winter of 2014 and I was in North Texas visiting family. If you're in North Texas, the must-see attraction is AT&T Stadium, where the NFL's Dallas Cowboys play.



An impossible-to-miss feature of the stadium is its 60-yard-wide video board hanging over the field. During a tour, the screen seemed to follow me wherever I went, which, I suppose, is the point. The screen showed a loop of highlights from major sporting events held there over the past year. I suddenly heard CBS announcer Jim Nantz proclaim, "The Huskies once again are in basketball heaven!"

As I watched highlights of the UConn men's basketball team's championship game victory over Kentucky, I remembered that earlier that year, the Huskies had claimed their fourth national championship in this building. A lifelong UConn fan, I had a prideful smile on my face as I walked around the home of football's Cowboys, thinking mostly about basketball's Huskies.

I haven't felt that way about the Huskies since then, as the team has slipped from supremacy to mediocrity to near irrelevance. The coach that night in North Texas, Kevin Ollie, has since been fired and is embroiled in a rancorous fight with the university.

Earlier this year, fresh hope came to the program in the form of a new head coach: Dan Hurley. A bitter divorce drags on. But Hurley, a passionate, hardworking product of a family defined by basketball, and UConn, a blue-collar school defined by hustle and tenacity, seem like the ideal marriage. David Borges writes in "The Fixer," starting on page 76, that it was "the perfect hire, almost universally applauded as the ideal fit." As Hurley embarks on what he calls the "ultimate challenge," find out what forces have molded him into the man now charged with saving UConn basketball.

Hungry Husky fans are depending on him to get the job done. Count me among them.

Albie Yuravich
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contributors

Karena Garrity is a Connecticut native and freelance writer. When she is not at the barn, or with her kids, she is writing about the issues that matter most to her: nature, the environment, wildlife, horses, parenting, food and architecture. Her work has appeared in *Horse Illustrated*, *Equine Journal*, *Rhode Island Monthly*, *Living the Country Life*, *Coastal Connecticut Magazine* and more. Her story on the rise in coyote sightings starts on page 14.

Mark Zaretsky has been a Connecticut journalist for most of his adult life. He is a news reporter and blues & roots music writer for the *New Haven Register*. A native of Chicago, he is also a blues harmonica player who fronts two Connecticut blues bands, The Cobalt Rhythm Kings and Black Snake Boots. Zaretsky looks back on the little-known World War II sinking of the *HMT Rohna*, which claimed the lives of several state residents, starting on page 18.

Tom Connor is a freelance writer and longtime contributor to *Connecticut Magazine*. In addition to writing articles on architecture, real estate and design, he wrote, in 1999, one of the earliest exposés of the clergy sexual abuse cases and cover-up in the Bridgeport diocese under the late Cardinal Edward M. Egan. Connor explores U.S. Sen. Chris Murphy's rising role in the Democratic Party, starting on page 56.

David Borges covers UConn men's basketball for Hearst Connecticut Media. He has also covered the Boston Red Sox and is the author of *Rebound! The Incredible Story of UConn Basketball's Comeback from Defeat to Dominance*, which chronicles UConn's 2014 run to the national title. He writes about new UConn men's basketball coach Dan Hurley, starting on page 76.

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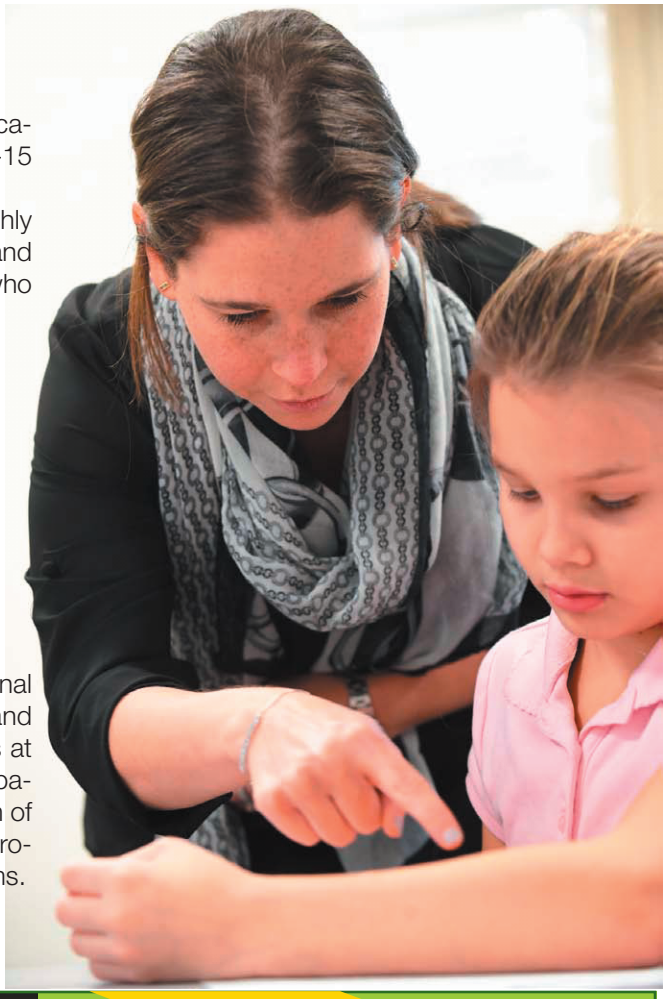
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Battle Over Bears

AN INCREASE IN THE BEAR POPULATION HAS LED TO CALLS FOR LEGAL HUNTS. BUT IS THAT REALLY SAFER?

BY ERIK OFGANG

I saw my first bear this summer. I was working from home in New Fairfield, a small town on the New York border in northern Fairfield County, when my normally quiet, 34-pound labradoodle retriever transformed into full beast mode. She flung her paws against the window, accenting furious barks with deep, guttural growls, unlike any sound I'd heard her make before.

Walking onto my front porch, I saw a large black bear, lazily picking through the spoils of my garbage can, which he — I learned later this bear was probably male — had previously knocked over and opened.

I moved back into the house, flinging the door shut behind me. A moment later, prompted by my wife — whose motives I'm only now beginning to suspect — I ventured out again, to do what so many of us do when we encounter one of the Northeast's most powerful predators: take a photo. As my camera clicked, the bear looked up from his food. Our eyes met.

▪ ▪ ▪

2018 might be the year of the bear in Connecticut. Bear numbers swelled to about 800, according to the state Department of Energy and Environmental Protection, a population size not seen here in more than 150 years. Reported bear incidents also reached all-time highs, with more than 7,850 sightings reported to DEEP between October 2017 and September of this year.

In August, a bear walked through the automatic doors of a Bristol liquor store, and by October there were at least 25 reported instances of bears entering Connecticut homes this year. That is nearly twice the 2017 full-year total of 13 bear home entries, and far more than the yearly average of about six.

Bears have been seen in about 140 of Connecticut's 169 towns and cities. They are found in greatest numbers in Litchfield County, western Hartford County and the northern portions of both Fairfield and New Haven counties. However, they are moving south in Fairfield and New Haven counties, and have been spotted more frequently east of the Connecticut River, though there are no permanent bear establishments there as of yet. DEEP estimates Connecticut can support about 3,000 bears.

"As the population continues to grow and expand you will see them push into new territory," says Chris Collibee, DEEP spokesman.

You will also likely see new proposals to legalize the limited hunting of bears, which is currently illegal in the state. "We're the only state in New England without a bear hunt," Collibee says.

Earlier this year, DEEP supported legislative efforts to allow for a limited bear hunt in Litchfield County. The proposal was voted down by the Legislature's Environment Committee 21-8. As with similar proposals in the past, it met with fierce resistance from animal rights and environmental groups including the Connecticut chapter of the Sierra Club and Darien-based Friends of Animals, whose members point to statistics showing many more people die from hunting accidents than from bear attacks.

In testimony submitted in March, DEEP Commissioner Robert Klee said, "It is the opinion of our wildlife biologists that bear hunting — with prudent limitations — is consistent with best practices for wildlife management in Connecticut."

With a new governor scheduled to take office, it is unclear what the state's position on bear hunts will be going forward, but representatives of groups on both sides of the issue have stances that remain unchanged.

The Coalition of Connecticut Sportsmen, a state advocacy organization dedicated

PHOTO: PAULFUSCOWILDLIFEPHOTOGRAPHY.COM

to protecting hunting and fishing rights as well as gun rights, has also lobbied the legislature in support of a bear hunt. Bob Crook, executive director of the organization, says that it is expensive for DEEP to deal with problem bears by catching or euthanizing them. "A better, more effective way of getting the population down is to allow hunting," he says, noting there is interest in hunting bears from Connecticut hunters who would eat the meat and have the hide and fur tanned.

"Maybe somebody has to be killed by one of these bears before we take anything seriously," he says.

Fran Silverman, communications director of Friends of Animals, which supports a vegan lifestyle, disagrees with Crook's assessment of the risk. She says a bear hunt is more of a threat than that posed by bears, as hunting accidents are far more common than bear attacks. "In Connecticut, between 2011 and 2016, there's been 13 accidents and one hunting fatality, and zero bear fatalities," she says. Silverman adds that from 1982, around when bears first returned to Connecticut, up until 2016 there were 114 hunting accidents and 13 fatalities, while no one was killed by bears over the same time period.

Though there are attacks on livestock and pets each year in Connecticut, bear attacks on humans are exceedingly rare.



Encounters between homeowners and bears are becoming more common, especially around homes in wooded areas, as the bear population increases and spreads across the state. Our writer found this out firsthand when he discovered this bear going through his garbage. He has since learned to secure his trash to discourage foraging — and not to go outside to get a better picture of the bear.

PHOTO: ERIK OFGANG

In 2017, a bear was euthanized after swiping at a woman walking her dog in a Simsbury park, but Collibee from DEEP says, "We've never had an overly significant incident of a bear attacking a human, at least in recent memory."

■ ■ ■

The bear population in Connecticut was nonexistent by the mid-1800s thanks to aggressive hunting and widespread deforestation to make room for farmland. Black bears survived in western Massachusetts, and after forests returned to much of Connecticut, they began traveling back in the 1980s. Males range from 150 to 450 pounds, and though they are not classified as true hibernators, their body temperature is lowered and heart rate slows during denning periods, generally between late November and mid-March in Connecticut. They commonly den under fallen trees or in brush piles, but varied sites are used including rocky ledges. While



UConn wildlife expert Tracy Rittenhouse with an adult bear under study. The bear was briefly tranquilized by state DEEP staff while a GPS collar was changed before the bear and its family were returned to the wild.

denning, they don't eat, defecate or urinate, but will usually wake up when disturbed. Though bears are more active between March and November, Collibee says, "it is not unusual to see the occasional bear during the winter months."

Bears have an excellent sense of smell and will seek out garbage and other food left outside. Though generally shy, and fearful of humans, according to DEEP's fact sheet, "if they regularly find food near houses and areas of human activity, they can lose their fear of humans."

Bear-hunt proponents believe a hunt would help instill a healthy fear of humans in more bears. Tracy Rittenhouse, a professor of wildlife ecology in UConn's Department of Natural Resources and the Environment, says, "The scientific literature provides good evidence for other wildlife species changing their behavior in response to hunting," but adds, "I think the evidence in the scientific literature specific to black bears just hasn't been collected."

In 2017, Rittenhouse published research showing that the largest bear populations in Connecticut were found on the fringes of suburban areas, rather than in rural areas. These "exurban areas" have woodlands as well as scattered houses, offering bears garbage- and bird feeder-foraging opportunities. More recently, Rittenhouse and colleagues looked at how bears living in low-density neighborhoods navigated through them. Analyzing data from GPS monitors on bear collars in currently unpublished research, they found that as bears travel across the state, on average, they avoid houses and roads, but "there are some [bears] that move through that neighborhood moving almost toward houses and toward roads."

Rittenhouse says the behavior observed in both studies is most likely not behavior only exhibited by Connecticut bears.

"I've not seen anything here in Connecticut that's completely different than bears in New York or Massachusetts," says Rittenhouse, who will speak about the increased sightings of bears and other large mammals at an event of the Aspetuck Land Trust on Nov. 14 at 7:30 p.m. at the Unitarian Church in Westport. "I think what's unique about Connecticut is that we have [a lot of neighborhoods with] this housing density that typifies exurban housing development. … What our research has shown is that it's a housing density that bears really like, too."

▪ ▪ ▪

The bear that visited my house and feasted on my garbage was huge. As cute as he looks in pictures, in real life he was terrifying. My wife hasn't walked the dog at night since his appearance, and every time my dog barks, I go into high alert, scanning the perimeter of the lawn from my windows.

Even so, it would be heartbreaking to see this bear hunted and killed. While not everyone agrees with that sentiment, people on both sides of the bear hunt issue do agree that those of us who live in neighborhoods near bear populations need to take more steps to prevent encounters. These include keeping garbage in a shed or garage, not leaving bird feeders out from March till late November and storing grills inside. Bear sightings can be reported to DEEP through its website at ct.gov/deep. Those requiring immediate assistance with a bear should call DEEP's 24-hour hotline at 860-424-3333.

I've heard the saying that "a fed bear is a dead bear," the notion that feeding a bear, whether intentionally or unintentionally, lures them into more interactions with humans and increases the odds they will end up being euthanized. I took the saying to heart, moving my garbage indoors and attempting to clean my property of anything that might tempt the bear in the future. Bears frequently return to places where they've found food in the past, and a few weeks after my initial meeting, my dog once more sprung into beast mode. This time I knew the signs. Looking out the window, I watched as the bear walked down my driveway and past where the garbage used to be. Finding nothing, he kept walking instead of hanging out again. Thankfully, I haven't seen him since.

BEAR ESSENTIALS

The black bear population is on the rise in Connecticut, spreading to areas they have not been seen in hundreds of years. Here are tips from the state Department of Energy & Environmental Protection on how to stay safe at home and when out and about.



NEVENA BARBERIC/SHUTTERSTOCK

NEAR YOUR HOME

Bears are attracted to garbage, pet food, compost piles, fruit trees, and bird feeders.

DO remove bird feeders and bird food from late March through November.

DO eliminate food attractants by placing garbage cans inside a garage or shed. Add ammonia to trash to make it unpalatable.

DO clean and store grills in a garage or shed after use. (Propane cylinders should be stored outside.)

DON'T intentionally feed bears. Bears that become accustomed to finding food near your home may become "problem" bears.

DON'T approach or try to get closer to a bear to get a photo or video.

DON'T leave pet food outside overnight.

DON'T add meat or sweets to a compost pile.

HIKING OR CAMPING

Bears normally leave an area once they have sensed a human. If you see a bear, enjoy it from a distance.

DO make your presence known by making noise while hiking. Hike in groups. If you see a bear, make enough noise and wave your arms so the bear is aware of your presence.

DO keep dogs on a leash and under control. A roaming dog might be perceived as a threat to a bear or its cubs.

DO back away slowly if you surprise a bear nearby.

DON'T approach or try to get closer to a bear to get a photo or video.

DON'T run or climb a tree. If possible, wait in a vehicle or building until the bear leaves the area.

DO be offensive if the bear approaches you. Make more noise, wave your arms, and throw objects at the bear. Black bears rarely attack humans. If you are attacked, do not play dead. Fight back with anything available.

DON'T cook food near your tent or store food inside your tent. Instead, keep food in a secure vehicle or use rope to suspend it between two trees.

Coyote Calling



AMID INCREASED SIGHTINGS AND CONFRONTATIONS ACROSS THE STATE, WILDLIFE EXPERTS SAY THE WILY CANINE IS HERE TO STAY

BY KARENA GARRITY

An eerie, predatory vibe resonates through the air when the coyotes of Connecticut communicate with one another in a series of yips, barks and howls. It's hair-raising and, today, a regular occurrence. Coyotes are highly intelligent, agile, astute hunters that have found a glitch in the system, figuring out a way to not just live with us, but in spite of us, and prosper in our urban and suburban ecosystems.

Although coyotes were first reported in Connecticut in the 1950s, the realization that they live among us didn't become a reality until the '80s and early '90s when the number of sightings began to swell. Now, with an estimated population of 3,000 to 5,000, coyotes are seen in every town in the state and every continental state in the union.

While there is disagreement over how much the population is rising, there is no dispute that coyote sightings, as with bears, have spiked in recent years. And similar to bears, residents of the state's densely populated suburbs and even its cities are increasingly coming into contact with coyotes. Coyote attacks on people are extremely rare, but a few scary encounters have been reported and pets have been lost to the predators, causing some towns to issue kits to residents to scare the animals away. There have been calls to increase hunting of the animals. Others say coyotes are here to stay, even helping to keep the state's wildlife populations in balance, and residents need to learn to live alongside the creatures.

Last year saw an increase in reports of coyotes threatening people, with most incidents involving dog owners being approached while walking with their pet or defending their pet during aggressive confrontations or attacks. There have been three "flesh to flesh" coyote-human incidents in Connecticut in the past decade, says Chris Vann, a wildlife biologist with the state Department of Energy and Environmental Protection and a coyote expert. Of those three documented cases, one involved a rabid coyote, another involved a coyote that was being fed at a rest stop in Branford and the last occurred when an owner tried to intervene in a dog-coyote altercation.

"For the most part, coyotes want to stay clear of humans as much as possible. It's only when they are 'food conditioned' that they become bold and then can be problematic to humans," Vann says.

Known as "tricksters" in the mythology of the indigenous peoples of North America, coyotes have become adept at aligning their lives with ours. The colonists wiped out wolves as apex predators in Connecticut. For the past seven decades, the non-native coyote has filled the position with ease, taking up permanent residency in the fabric of our wild tapestry, as well as our backyards, green spaces and city enclaves.

"They are telling a contemporary evolution story that is happening right under our noses," Vann says. "Coyotes are resilient and better at surviving than most."

The coyote moved west to east, learning to alter its lifestyle according to the environment. They expanded their territory and diversified their DNA, intermingling with wolves and domestic dogs, giving them larger frames, longer legs and darker coats, differentiating them from their western relatives.

Dining mainly on mice, squirrels, rabbits, rats and chipmunks, coyotes also consume skunk, opossum and raccoons, which make them a critical component in the food chain. Studies have shown an increase in rodent populations in areas where coyotes have been removed. In addition, coyotes help keep the number of feral cat colonies in check. They also prey on fawns, helping to do the same for deer numbers, and according to Vann, they will sometimes "pack up" to take down an adult deer.

Allyson Halm, animal control officer for New Canaan, praises coyotes for being what she calls natural remedies. Driven by a primal need for increased protein power during key times of the year, coyotes have gotten a bad rap for occasionally preying on our beloved cats and dogs. In 2017, seven dogs and six cats were killed by coyotes, according to state records. Vann believes actual numbers of pet attacks and injuries are higher, as many pet owners fail to report incidents.

High caloric need for coyotes is from late September through April — late September through December while "dispersal" is taking place and young coyotes search for territories and mates of their own, in January and February during courtship and mating, and again in March and April, during birthing time. A lull comes in May through August, when pups are reared.

In an effort to inform residents of her town about how to live with these wily carnivores, Halm hands out "coyote hazing kits," which include reusable air horns, mini air blasters, bear bells, whistles, reflective tape and soda cans filled with pennies to be thrown at the animals. "I think the kits are the first step in the humane treatment of coyotes," Halm says.

She adds, "It falls on us to keep our pets safe. Don't let them roam free, make sure

PHOTO: BETH SHEPHERD PETERS

dogs are on leashes and paid attention to, cats are inside, especially at night. And invisible fences are not a defense."

Vann agrees, and says, "The best way to keep pets safe is to haze coyotes using loud noises and lots of movement and put up structural fences in yards." Connecticut allows trapping and hunting of coyotes on private land, but not at night. Coyote night hunting is permitted in states including Maine, New Hampshire, New York and Pennsylvania.

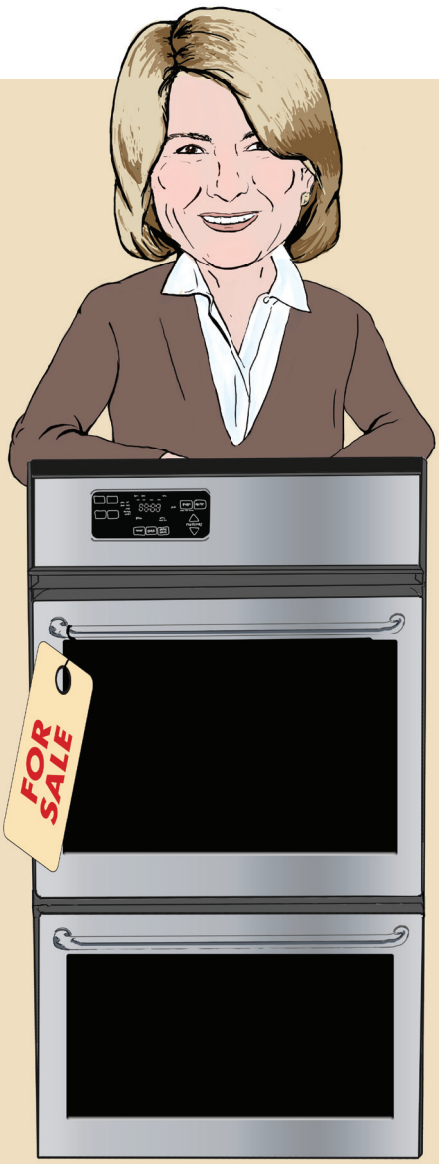
A bill that would have allowed Connecticut's first night hunt of coyotes came before the General Assembly's Environment Committee this spring, but was not voted on amid vigorous debate from both sides of the issue. It's unclear whether the measure will be reintroduced next year. "We need to realize that, like it or not, coyotes are our wild neighbors," Halm says.

| first | **it's a good thing**

Now *This* Is Living

HOW MARTHA STEWART'S OVEN ENDED UP IN OUR KITCHEN

BY MICHAEL CATAREVAS



Talk about pressure cooking!

My wife, Eve, has a hard act to follow when she next roasts a chicken or bakes muffins. We just had a beautiful, gently used Maytag stainless steel double oven expertly installed in the wall of our Westport kitchen.

Its previous owner, a former Westport resident, ironically, did some rather successful baking in it in New York — Martha Stewart. Eve's baked and broiled dishes have been enjoyed by friends and family on a regular basis. Martha's? They've wowed millions on her various TV cooking shows over the years.

So how'd we end up with her oven? Funny you should ask …

Like most homeowners, we had our house inspected before buying it in 1996. It passed, but the inspector cautioned that the appliances, while working, were sub-par, and would likely have to be replaced soon. Almost 22 years later he was right about one. Gee, how'd he know?

Our built-in, Allegro-model gas oven conked out. It wasn't the first time. Three years earlier it was on the fritz, but all it needed then was a new igniter. Michael Jordan (not that one), owner of REO Appliances in Norwalk, did the job.

Jordan returned to our home recently for what we thought would be the same fix. No luck. The igniter did again need replacing, but this time there was also a small hole found in the burner valve. The oven was a goner.

Normally no big deal, except the space in the wall was small width-wise, barely 25 inches or so, limiting our choices, with a height of several feet to accommodate a microwave. Jordan then said something encouraging, if a bit bizarre.

"I don't believe it, but there is someone in New Canaan with a gas oven they can't use that I think might fit here," he said. "It was Martha Stewart's."

Come again?

"I was just over there," he said. "The homeowner is doing a kitchen renovation. He already had the oven. One problem. It's a gas oven and he doesn't have gas. He didn't realize it was a gas oven."

Jordan called the homeowner, Jim Goebel, to get the oven's exact measurements. Bingo! It would fit.

So how and why did Goebel, a tall, affable, longtime Fairfield County home builder, have an oven he couldn't use that had been Martha Stewart's?

"My daughter used to work in marketing for the *Martha Stewart Living* magazine in the city," he said. "She called us one day about two years ago and said they're dismantling the studio kitchens there. I guess Martha Stewart used to have TV shows where she'd cook up something in the oven."

Stewart's employees were given first crack at buying the almost-new appliances for significant discounts.

"I drove my Suburban to the loading dock in New York, and they had quite a few appliances there, including a couple of ovens, all with price tags," Goebel said. "This oven cost $250. It's a 24-inch, which is an unusually small double oven. Most are 30 or 36 inches. It looked practically new when we got it. It's been sitting in our garage for a while. I didn't meet Martha Stewart, by the way. In fact, I don't think my daughter ever even met her."

Fast-forward to when Jordan was at Goebel's house.

"Michael came out to look at our refrigerator, and we had him take a look at the oven," Goebel said. "He told us it was gas. So we said, 'Oh well, that's $250 down the drain.' He called back an hour later and said, 'Do you still have the gas oven?'"

It would take some doing and scheduling before Eve could follow Martha. Goebel was kind enough to deliver the oven to us. I gave him the $250 he'd paid for it, so he was happy to be even. Jordan had to convert the oven from natural gas to propane. Then Matt Reith, REO's top installer, and his son Matt Jr. spent several hours removing the old oven, preparing the empty space, adding some thin wood for a perfect fit, switching out the old gas line for a new one, and finally moving and securing Martha's ex-oven into the wall.

We tested it out at 350 degrees. Within no time, two long, beautiful rows of blue flames appeared. "You made out like a fat rat," Jordan said.

ILLUSTRATION: GREG MOODY

Winning the Pulitzer

A NEW HAVEN DUO'S REAL-LIFE COMIC ABOUT A SYRIAN REFUGEE FAMILY RESETTLING IN CONNECTICUT WINS JOURNALISM'S ULTIMATE PRIZE

BY ERIK OFGANG

Jake Halpern was boarding a plane with his family when the call came.

It was from an editor at *The New York Times* with whom Halpern, a New Haven journalist, worked. The editor told him that, along with collaborator Michael Sloan, he had won the Pulitzer Prize for editorial cartooning in 2018 for *Welcome to the New World*, an innovative nonfiction comic about a Syrian refugee family in the U.S.

Hearing the news about the Pulitzer, Halpern's eyes started to tear. At first his wife thought there had been a death in the family.

"My wife hugged me and my two little boys hugged me," he recalls of his family's reaction upon learning the good news. "People were trying to get past us to get on the plane."

Back in New Haven, Sloan got a similar call while at his son's soccer practice. "I didn't believe it. I thought it was a mistake," he says.

The award was announced in April of this year. In 2016, Halpern had pitched a different story about a Syrian refugee to *The Times* that was declined, but the editor he pitched it to put him in touch with Bruce Headlam, another editor who wanted to do a nonfiction comic on a refugee family.

It was an outside-the-box project and a first for *The Times*, but Halpern loved the concept. A frequent contributor to *The New York Times* and *The New Yorker*, Halpern has also produced radio segments for *This American Life* and *Snap Judgment*. The author of several nonfiction books including *Bad Paper*, about debt collectors, as well as young adult fantasy novels, Halpern thought a comic about a refugee family would be a new way to get readers' attention.

"People just have fatigue with refugee stories," he says. "We all have this thing, and I know I'm guilty of it too, where you go to *The Times*' website or wherever you get your news, and you read the first paragraph and you're like, 'I just can't deal. I cannot right now deal with yet another story about you name it: global warming, refugees, mass incarceration, turmoil in the White House.' You turn off."

But a comic would be so different. He thought it would cut through the noise and resonate with people. Also, it could be consumed quickly. "It only takes about 45 seconds to read eight panels," Halpern says.

He started looking for an illustrator and was recommended to check out Sloan, who had an impressive résumé and had contributed more than 100 pieces to *The Times* in the past.

Though they lived just blocks away from one another in New Haven, Sloan and Halpern had never met, but immediately got along and had a shared vision for the comic. Sloan was equally as passionate about the subject matter as Halpern.

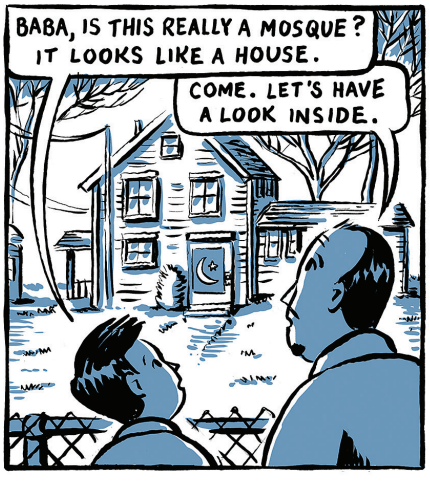
"To be able to learn more about the experience of refugees, and to do it in a way that expressed compassion and





TOP PHOTO: KASIA LIPSKA; BOTTOM PHOTO: ERIK OFGANG

Author and journalist Jake Halpern, top, and illustrator Michael Sloan, both of New Haven, won a 2018 Pulitzer Prize for *Welcome to the New World*, their nonfiction comic about a Syrian refugee family, which ran in installments in *The New York Times* from January to October 2017. It was the first Pulitzer awarded for editorial cartooning.







understanding and tolerance, which I think our comic does, sounded very important to me," Sloan says.

With Sloan on board, Halpern contacted Chris George, the executive director of New Haven-based IRIS (Integrated Refugee & Immigrant Services), who suggested following a family from the day they arrived in the U.S.

Halpern and Sloan met with two brothers and their families — names have been concealed to protect their privacy — as they arrived in New Haven on Election Day 2016 fresh from a flight from Jordan. On the day the families arrived, Hillary Clinton was the overwhelming favorite to win the election, and presidential politics didn't seem a major factor in the story. A day later, with Trump's upset victory beginning to sink in, Halpern says he realized, "This story has become something much bigger than it was yesterday." As he writes in the introduction to the comic, "In effect, the brothers and their families landed in one country and woke up the next morning in another."

Halpern and Sloan worked with the two families through translators. (One of the translators was Syrian-born Mohamad Hafez, a New Haven architect and artist who was profiled in this magazine in 2016.) They obtained permission to tell the story of the two brothers and their wives and children, who had fled Syria in 2012 to Jordan, and four years later obtained visas to come to the U.S. as refugees.

Over 20 short installments published beginning in 2017, the comic tells the poignant story of a family's uncertain first steps in a new and strange country. The story is rife with drama. One brother had back pain from being tortured by the Assad regime, and one branch of the family had to move after receiving a death threat. But there are also many moments of both warmth and hope. Sloan's blue-and-white panels provide intimate snapshots of emotion, heightening the dialogue and story.

"My main aims were to express the humanity of the families and to do so in a way that did justice to them and their story," Sloan says.

Today, Halpern and Sloan are working on expanding the project into a book that will be released next year. For the book, the families will reveal their identities.

Reflecting on the work while at an East Rock coffeehouse, both said they were proudest of the final installment of the comic.

"The theme of it is that there's this key that the mom carries with her everywhere," Halpern says. "It's the key to their house in Syria. The key is almost this talisman, it's the promise that she'll one day return. She holds to it. At the very end of the comic, they get a video from their neighbors that the house is gone. They see the video image of the destroyed home and the last image is of the mom clasping her hand around the key and the key kind of vanishes in the palm of her hand. You don't know whether it means the key is vanished and it's gone, or she is clutching the key so close because the key is now all that she has."

> **"My main aims were to express the humanity of the families and to do so in a way that did justice to them and their story."**

Halpern says he knew it was effective after he saw his 10-year-old son reading a copy of it his wife had left on the counter. "He looked up and there were tears in his eyes and he said, 'Dad, they had a home just like us, didn't they?' That was really a meaningful moment to me," Halpern says.



WWII's Unknown Sea Disaster

75 YEARS AFTER THE SINKING OF THE *HMT ROHNA* RESULTED IN THE DEATHS OF 1,138 MEN, AN EFFORT IS UNDERWAY TO BRING ATTENTION TO THE CONNECTICUT SOLDIERS ON BOARD | BY MARK ZARETSKY



Joe Weber, left, and John Dolan hold a photograph of Pasquale Logiodice in his Army Air Corps uniform, near a World War II memorial at Painter Park in West Haven.

Talk about the *USS Arizona*, and many people remember the massive loss of life. Its 1,177 sailors lost were among the 2,403 U.S. citizens killed in the bombing of Pearl Harbor on Dec. 7, 1941.

Mention the *HMT Rohna* and all you'll get are blank stares.

Blank stares, even though 1,138 men died during the *Rohna*'s Nov. 26, 1943, sinking in the Mediterranean by a German Luftwaffe glide bomb off the coast of Algeria. Nearly as many died as on the *Arizona*.

While the 461-foot *Rohna* was a British transport ship, 1,015 Americans — some of them from Connecticut — were among the dead that day. It was the largest loss of U.S. servicemen at sea in World War II, says Michael Walsh, past president of the Rohna Survivors Memorial Association, whose stepfather served on the *USS Pioneer*, one of five ships that rescued about 1,000 survivors of the *Rohna*.

But for reasons that include the fact that it was one of the first successful uses by the Nazis of radar-guided glide bombs during World War II, the *Rohna*'s sinking was quickly classified by the British and U.S. governments. For years, many relatives of those lost on the *Rohna* weren't even told how they died — and generations of kids grew up knowing only that their father or uncle or other relative "was lost in the war."

"There were a lot of relatives who never knew what happened to their loved ones," says Walsh, a Newport, Rhode Island, author and video producer who has recorded 38 hours of the *Rohna*'s survivors — many of whom have since died — telling their stories.

Even now, the story "is not well known," says Walsh, who has written two books on the *Rohna* — *Rohna Memories* and *Rohna Memories II*. So when the 75th anniversary of the Rohna's sinking rolls around on Nov. 26, there is likely to be little fanfare. But there will be at least one commemoration in Connecticut a few days later.

While many of the enlisted men who died on the *Rohna* trained at what was then Bradley Field in Windsor Locks, no one seems to know exactly how many Connecticut residents died in the boat's sinking. But we do know that among them were three sons of West Haven, all of whom grew up together and enlisted on the very same day in January 1943: Pfc. John T. Cox, Pfc. Pasquale J. Logiodice and Pfc. Pacifico Migliore.

There is a brick bearing Logiodice's name and the name of the ship on the West Haven Veterans Walk of Honor in Bradley

PHOTO: ARNOLD GOLD

Point Park on the Savin Rock shore. But there is little else in Connecticut to commemorate the *Rohna*'s loss.

"We want them known. We want the story known — it should be," says West Havener Joe Weber, a retired teacher. "It's an amazing national story."

The *Rohna* "is second to the *Arizona*" in lives lost, "and millions of people every year go to the *Arizona*," Weber says. "Our goal is to make it known in some small way."

Weber and others working with him in West Haven have no direct connection to the *Rohna* or the three West Haveners who lost their lives on it. But West Haven is a city full of veterans. It is home to the VA Connecticut Healthcare System's West Haven Campus as well as the West Haven Veterans Museum & Learning Center. This kind of thing resonates in the coastal city. It's fitting, then, that just a few days after the anniversary of the *Rohna*'s sinking, a ceremony honoring those aboard the ship is scheduled for Dec. 2 at 1:30 p.m. at the West Haven Veterans Museum and Learning Center, 30 Hood Terrace.

"My father was a World War I disabled veteran. Two of my brothers were World War II, and my best friend was killed in Korea," says Weber, who grew up in New Haven's City Point neighborhood, just across the West River from West Haven. "My great-grandfather was a German immigrant, and at 33 he was in the Civil War," he says. "I was inspired by that stuff."

Weber, who first learned about the *Rohna* through his involvement with the city's Ward-Heitmann House Museum, has been working for months with John Dolan, who has helped research the sinking of the *Rohna* and track down relatives. "Joe Weber asked me about a year and a half ago," says Dolan, whose sister is a reference librarian. He quickly enlisted her help.

Their first big breakthrough was a story they found on microfilm from the May 17, 1944, *New Haven Evening Register* — nearly six months after the *Rohna* went down — with the headline, "West Haven Buddies Lost In Sinking."

"War-time tragedy struck at three West Haven homes today. Within the space of 24 hours the fateful War Department telegram, 'We deeply regret to inform you…' was delivered to the families of three lads who had previously been reported missing, lads who will now join the ranks of heroic men who gave their lives for their country," the story began.

The three young men *"died in the murky darkness of a night last November when the troop transport on which they were heading toward battle was sunk in the Mediterranean by enemy action."*

The three *"had been brought up in West Haven together, they went to grammar school and West Haven High School together. They entered the army on the same day, they were in the same company, they came home on furloughs together — they died together."*

Through other research, Dolan and Weber managed to get in touch with two nephews of Logiodice — both now in their 60s but born years after their uncle died.

"My best recollection was that my grandparents never wanted to talk about it. It was a taboo subject," says Peter Logiodice, who lives in Maine. "Even to this day, (Pasquale Logiodice's) one living sister doesn't want to know anything or talk about it. I believe they were bitter about what happened."

Peter's father was Pasquale's brother. Peter's brother, retired state trooper and Guilford resident Bill Logiodice, declined to talk about his uncle or what happened to the *Rohna*.

For years, Peter Logiodice says, he knew nothing about what happened to his uncle. It wasn't until his son dug up some information about the *Rohna* online about 15 years ago that he learned the whole story.

The *HMT Rohna* was sunk by the Germans on Nov. 26, 1943, with a loss of more than 1,100 American soldiers. It was the first ship ever sunk by a radio-controlled rocket.

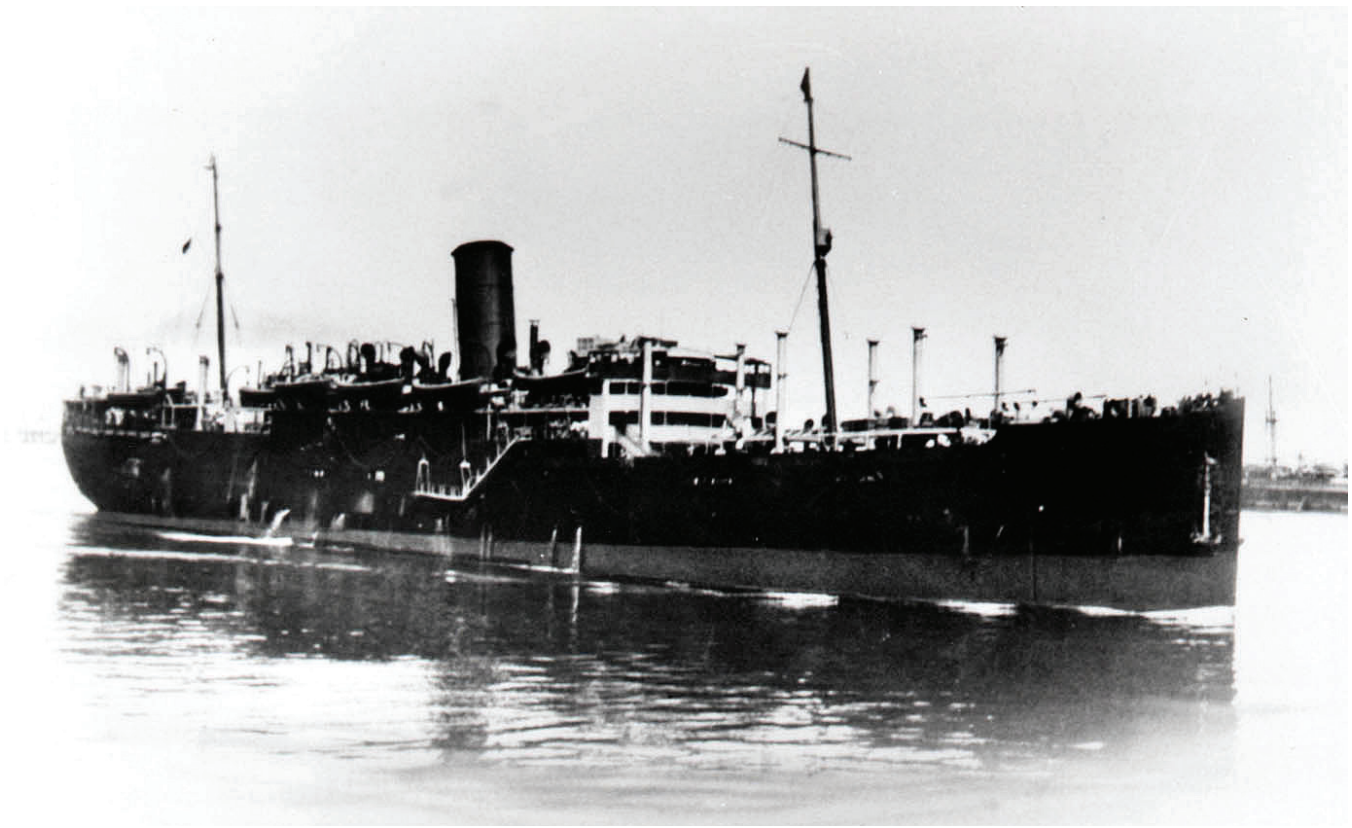
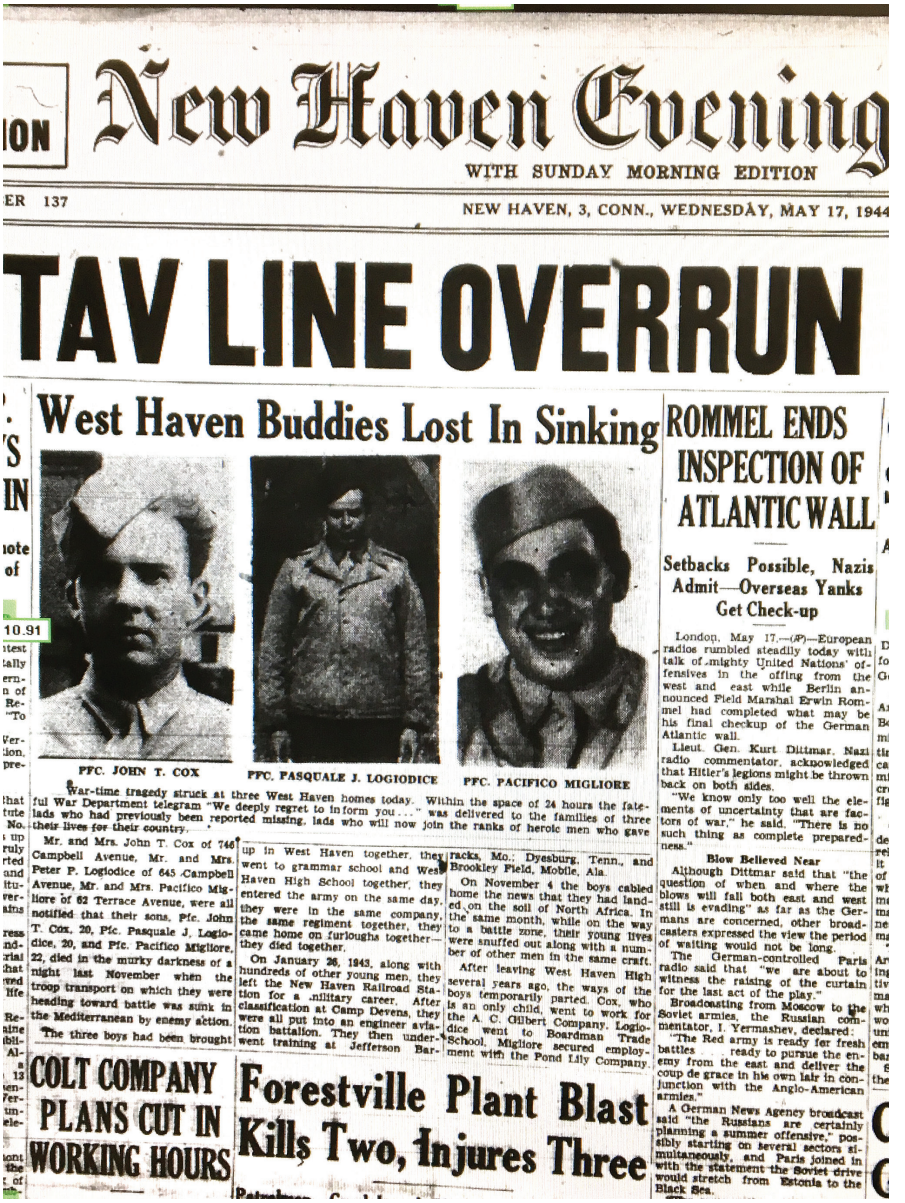


PHOTO COURTESY OF CHARLES GERSTENMAIER



New Haven Evening
WITH SUNDAY MORNING EDITION
NEW HAVEN, 3, CONN., WEDNESDAY, MAY 17, 1944

TAV LINE OVERRUN

West Haven Buddies Lost In Sinking

PFC. JOHN T. COX

PFC. PASQUALE J. LOGIODICE

PFC. PACIFICO MIGLIORE

War-time tragedy struck at three West Haven homes today. Within the space of 24 hours the fateful War Department telegram "We deeply regret to inform you . . ." was delivered to the families of three lads who had previously been reported missing, lads who will now join the ranks of heroic men who gave their lives for their country.

Mr. and Mrs. John T. Cox of 746 Campbell Avenue, Mr. and Mrs. Peter P. Logiodice of 645 Campbell Avenue, Mr. and Mrs. Pacifico Migliore of 62 Terrace Avenue, were all notified that their sons, Pfc. John T. Cox, 20, Pfc. Pasquale J. Logiodice, 20, and Pfc. Pacifico Migliore, 22, died in the murky darkness of a night last November when the troop transport on which they were heading toward battle was sunk in the Mediterranean by enemy action.

The three boys had been brought up in West Haven together, they went to grammar school and West Haven High School together, they entered the army on the same day, they were in the same company, the same regiment together, they came home on furloughs together—they died together.

On January 26, 1943, along with hundreds of other young men, they left the New Haven Railroad Station for a military career. After classification at Camp Devens, they were all put into an engineer aviation battalion. They then underwent training at Jefferson Barracks, Mo.; Dyesburg, Tenn., and Brookley Field, Mobile, Ala.

On November 4 the boys cabled home the news that they had landed on the soil of North Africa. In the same month, while on the way to a battle zone, their young lives were snuffed out along with a number of other men in the same craft.

After leaving West Haven High several years ago, the ways of the boys temporarily parted. Cox, who is an only child, went to work for the A. C. Gilbert Company. Logiodice went to Boardman Trade School. Migliore secured employment with the Pond Lily Company.

ROMMEL ENDS INSPECTION OF ATLANTIC WALL

Setbacks Possible, Nazis Admit—Overseas Yanks Get Check-up

London, May 17.—(AP)—European radios rumbled steadily today with talk of mighty United Nations' offensives in the offing from the west and east while Berlin announced Field Marshal Erwin Rommel had completed what may be his final checkup of the German Atlantic wall.

Lieut. Gen. Kurt Dittmar, Nazi radio commentator, acknowledged that Hitler's legions might be thrown back on both sides.

"We know only too well the elements of uncertainty that are factors of war," he said. "There is no such thing as complete preparedness."

Blow Believed Near

Although Dittmar said that "the question of when and where the blows will fall both east and west still is evading" as far as the Germans are concerned, other broadcasters expressed the view the period of waiting would not be long.

The German-controlled Paris radio said that "we are about to witness the raising of the curtain for the last act of the play."

Broadcasting from Moscow to the Soviet armies, the Russian commentator, I. Yermashev, declared:

"The Red army is ready for fresh battles . . . ready to pursue the enemy from the east and deliver the coup de grace in his own lair in conjunction with the Anglo-American armies."

A German News Agency broadcast said "the Russians are certainly planning a summer offensive," possibly starting on several sectors simultaneously, and Paris joined in with the statement the Soviet drive would stretch from Estonia to the Black Sea.

COLT COMPANY PLANS CUT IN WORKING HOURS

Forestville Plant Blast Kills Two, Injures Three

The front page of the May 17, 1944, edition of the *New Haven Evening Register* reported the loss of three sailors from West Haven who were aboard the *Rohna*.

But looking back on his life, certain things now have become clearer. "When I was 18, Vietnam was going on," and in 1968, "my father pushed me to join the Army Reserve, just so I wouldn't be drafted and sent over there to fight." Logiodice's father "never talked about it with us until much later in life," he says.

Logiodice may not make it down to the West Haven event to honor Pasquale Logiodice and the others who died on the *Rohna*. But he believes that "anybody that served in any of our wars and gave their lives for our country deserves to be honored."

One source of information for Weber and Dolan as they research the loss of the three young West Haveners is Catherine Ladnier of Greenwich, an author and playwright. Ladnier's late uncle, William George Brown, was a *Rohna* survivor who served in the 853rd Engineers Aviation Battalion, which she says was based out of Dyersburg, Tennessee, although enlisted men trained at Bradley Field.

Ladnier wrote a one-act play, *Apron Strings*, based on a trove of letters from Brown to his wife, Mae, and sister, Eva — Ladnier's mother — that she found in her mother's house after she died in 2001.

There were two units on the *Rohna* with Connecticut connections, the 853rd and the 332nd, which trained at Yale, Ladnier says.

"Just about every state lost someone — but Connecticut, they lost a lot," says Ladnier, a native of South Carolina, which is where her mother lived and died.

She was pleased to be in touch with Dolan and Weber, saying, "My goal, since I discovered this and found the letters from my mother, has been to tell the world about these brave men."

The West Haven people "really want to do something to honor the people they lost," Ladnier says.

Ladnier also has been talking to Dolan and Weber about someday staging a reading of *Apron Strings* or some of her mother's letters from her uncle in West Haven.

One letter in particular, written to Ladnier's aunt two years after the disaster, tells a riveting story of the attack on the *Rohna*, almost from start to finish.

At one point, *"A bomber came over the escort vessels and dropped ordinary bombs that bracketed the destroyer Pioneer on four sides,"* it reads. *"The explosion almost lifted that little boat right out of the water.*

"About five minutes later, I saw one of these bombs turned loose by this same bomber. It followed behind the plane for a little while, then got ahead of it. It made a right hand turn and started toward our ship. The captain hollered, "Glider bomb — look out!" About that time it hit the ship dead center, just above the water line. It penetrated to the engine room and exploded, knocking a hole on the other side of the ship below the water line. The engine room was completely destroyed. All power and means of communication were cut. The hole where the bomb entered the ship on the port side was large enough to drive an Army truck through sideways.

"I went to my station on the lifeboat deck to take charge of the men as they came out. Every one was in a panic and did not know what to do. I tried to quiet the men down that were not injured and started helping take care of the injured persons.

"The cries of anguish and pain is something that I will never forget. Men were caught under timbers and could not get out. Men were burned beyond recognition. Fire started almost immediately and began to spread pretty fast. As many men as could make it were in the water in about 45 minutes.

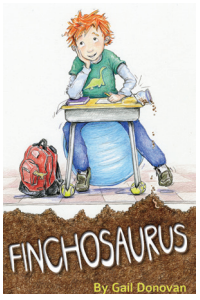
"There was only one lifeboat that got into the water without capsizing. I saw my mess sergeant. He was covered in dough from head to foot, and he did not have a lifebelt. He was deathly afraid of the water and could not swim. I tried to give him my life belt, but he would not take it. I went hunting one for him, but when I got back he was gone."

the reading room

FINCHOSAURUS

By Gail Donovan
Islandport Press
200 pages, 2018

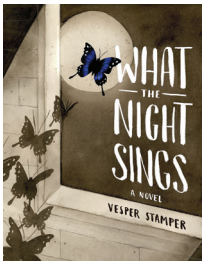
Fifth-grader Atticus Finch Martin, who goes by Finch, has trouble paying attention in school. He spends his time daydreaming about uncovering a dinosaur fossil and hopes to name a new dinosaur species after himself. One day he digs up a note with only one word on it: "Help." Finch is determined to help whoever wrote the note, but as he "digs" deeper into the mystery he is in danger of losing out on a field trip to the Dinosaur State Park in Rocky Hill. Born and raised in Connecticut, Gail Donovan now lives in Maine and is the author of the middle-grade novels *The Waffler, What's Bugging Bailey Blecker?*, and *In Memory of Gorfman T. Frog*, which was named a New York Public Library Best Book for Children. Her latest work is perfect for young readers, especially those who don't mind getting their hands dirty in the spirit of adventure. | **ERIK OFGANG** |



WHAT THE NIGHT SINGS

By Vesper Stamper
Knopf Books for Young Readers
272 pages, 2018

There are parallels between Connecticut author Vesper Stamper and her main character, Gerta, who says, "Until I was captured, I had no idea I was even Jewish." Stamper's life was upended when a car crash resulted in the partial paralysis of her arm, which she came to learn would be permanent. So, a musician would find a new path as an illustrator, and a writer. As she explains in her author's note, "A fire rose up in me to tell this story." It's the story of 17-year-old Gerta, a Holocaust survivor who finds new hope, purpose and love in the lifescape of a displaced persons camp. For ages 12 and older, Stamper's debut novel brings warmth and emotion to a difficult topic, bolstered by her starkly elegant ink-wash illustrations. The work was one of 10 books selected for the longlist for the National Book Award for Young People's Literature. | **ALBIE YURAVICH** |



SEPTEMBER 1918

War, Plague, and the World Series

By Skip Desjardin
Regnery History
252 pages, 2018

West Hartford resident Skip Desjardin takes us back a century to 1918, a year which, at least to most Red Sox fans, used to mean just one thing: the last time Boston won the World Series. The 86-year drought ended in 2004, lessening the association of "1918" with the misery of Sox fans. But Desjardin reminds us that during this time there was a lot more going on than Babe Ruth making his transition from dominant pitcher to iconic slugger. The U.S. was in the latter stages of World War I. The War Department had established the "work or fight" order, from which ballplayers were exempt until the conclusion of the World Series. (Rosters had already been decimated due to response to the war effort.) The Spanish flu pandemic began to sweep through New England, with the close quarters and frequent movement of troops contributing to its spread. Desjardin digs deep for his first book, weaving sports and history with exhaustive research of one month, 100 years ago. | **MIKE WOLLSCHLAGER** |





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1. In September, Greenwich native Kathie Lee Gifford moderated a panel discussion among several celebrity chefs at the **Greenwich 2018 Wine + Food Festival**. Pictured, from left, with Gifford *(third from left)* are chefs Christian Petroni of Stamford's Fortina restaurant (and newly crowned Next Food Network Star), Daniel Boulud, Waterbury native Scott Conant, Alex Guarnaschelli and Adam Richman. *(photo courtesy of Greenwich Wine + Food)*



2. The 22nd annual **Kelser Charity Challenge**, organized by Glastonbury IT consulting firm Kelser Corp., took place in September at Indian Hill Country Club in Newington. The golf tournament, silent auction and dinner raised an estimated $25,000 for the Hospital for Special Care's new Center for Cognitive Health. From left, Kelser CEO and President Barry Kelly with representatives from Hospital for Special Care in New Britain: Wendy DeAngelo, vice president of development and communications; Linda Glovna, annual giving and special events coordinator; Roseanne Horn, fiscal database analyst; and Deborah Bibbins, board member. *(photo by Hersul)*



3. American Eagle Financial Credit Union hosted **Riverfront Recapture's Big Mo'**, an annual fundraiser and celebration of positive changes and "mo-mentum" in the capital region, at its new, under-construction headquarters in East Hartford. From left, Harold Blinderman, event chairman of the 2018 Big Mo' and partner at Day Pitney; Gov. Dannel P. Malloy; Michael Zaleski, chief executive officer of Riverfront Recapture; Dean Marchessault, president and CEO of American Eagle Financial Credit Union; and Marcia Leclerc, mayor of East Hartford. *(photo by Nick Caito)*



4. Jim Calhoun, University of Saint Joseph head men's basketball coach and former coach of the UConn men's basketball team, was honored by the American Cancer Society at the ninth annual **Coaches vs. Cancer NYC Dinner Benefit** at the JW Marriott Essex House in New York City. *(photo by Hideki Aono)*



5. Children in Placement held its annual **Connecticut CARES** luncheon at the Connecticut Convention Center to honor its volunteers and recognize the contributions of children's advocates in the state. From left, Connecticut State Troubadour Nekita Waller, Children in Placement Executive Director Janet Freimuth, Eagan and WFSB news anchor Mark Zinni. *(photo courtesy of Children in Placement)*



Attending a benefit gala, awards celebration, garden party or even ConnectiCon, Connecticut's version of Comic-Con? Make sure you get noticed by sending us your photos! Email them to **steppingout@connecticutmag.com** along with a brief description of the occasion.

WITH RANDALL BEACH



Story Building

NEW BOOK IS THE FIRST COMPREHENSIVE LOOK AT THE STATE'S ARCHITECTURE, FROM BATTLE MONUMENTS TO RACETRACKS



Christopher Wigren, author of the book *Connecticut Architecture: Stories of 100 Places*, on the porch of the India-inspired Willis Bristol House on Chapel Street in New Haven.

Christopher Wigren doesn't want people to merely read his new book, *Connecticut Architecture: Stories of 100 Places*. He hopes we will go out and see for ourselves the state's rich variety of sites and even discover some we never knew existed. Perhaps even some that didn't make it into the book.

While Wigren was working on this 304-page compilation, a project of the Connecticut Trust for Historic Preservation, he often thought of architectural historian and preservationist Elizabeth Mills Brown. She wrote in one of her books: "Architecture is for everyone, and there's enough to go around if we'll only learn to take care of it."

Brown added: "Go out and keep your eyes open. Enjoy every bit of it, whether it's on somebody's list or not. And above all, guard it."

Wigren dedicated his book to Brown, noting she had intended to write it. But after their decades of research together, she died in 2008.

"I kind of inherited it," Wigren says during our talk in his office at the Connecticut Trust for Historic Preservation in Hamden. Wigren, an architectural historian, is the Trust's deputy director. He and his colleagues work out of what was once a boarding house for Eli Whitney's workers, who walked across Whitney Avenue to his factory.

Wigren's book, promoted on its back cover as "the first comprehensive illustrated history of Connecticut architecture," will be published Nov. 6 by Wesleyan University Press. Each of the 100 entries has two pages of text and evocative photos, paintings, drawings or maps.

How does one go about choosing those 100 places? "That was probably the hardest part of the whole process," he admits. "There were places I'm particularly fond of that didn't make it in." For example: the Ponemah Mills in Taftville (a village in Norwich), which in the late 1800s encompassed one of the largest textile mills in the country. The mills originally had made it into the book but got bumped out by another site.

In the book's preface, Wigren says the 100 places were chosen "to present a cross section of the varied architecture found in the state. It is not intended to be a 'best of' state architecture."

Wigren tells me with a laugh, "I'm sure wherever I go, people will ask me: 'How could you write a book about Connecticut architecture and not include X, Y and Z?'"

Indeed, during our talk I can't help but point out that Yale's iconic Harkness Tower did not make his list. He nods and notes he also didn't include Yale's Gothic residential college buildings created by James Gamble Rogers.

In keeping with his book's title, Wigren says, "I wanted to choose places that tell good stories." An apt example is the Groton Monument, aka the Fort Griswold Monument, designed by Ithiel Town. Many people have seen the towering stone obelisk but few of us know it commemorates the battle of Groton Heights. It was fought in 1781 during a British invasion; more than 80 Americans were massacred, most after they had surrendered.

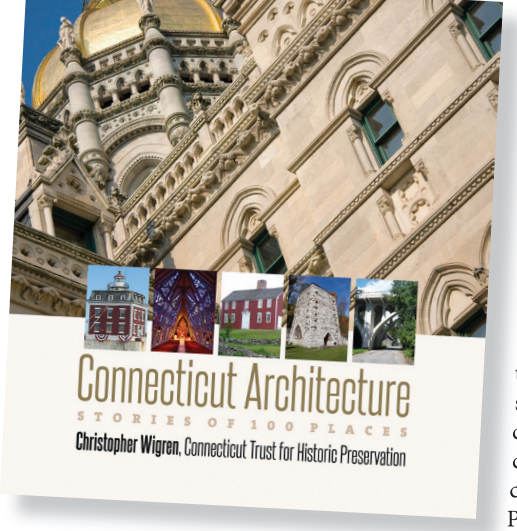
PHOTO: ARNOLD GOLD

Here's another story behind a striking site, the James Blackstone Memorial Library in Branford. How did this small town get to have a beautiful, palace-like structure for its public library? The answer is a $300,000 endowment, a gift from a native son, Timothy Beach Blackstone, who had moved away and made a fortune in Chicago as president of a railroad company. The library was a memorial for his father.

One of the sites you would expect to be included in the book, and did make it in, is the Mark Twain House, the pride of Hartford. But Wigren in his text shoots down the popular belief that architect Edward Tuckerman Potter intended it to resemble a Mississippi River steamboat. In fact, Twain's wife, Olivia, "played a significant role in shaping the house to reflect current fashions."

Wigren asserts he wanted to show in his book that Connecticut's architecture is "not just colonial houses," but he did include some distinguished residences such as the Willis Bristol House, built in 1845 on the edge of New Haven's Wooster Square. He describes it in the book as "a fantasia of cusped arches, windows with sinuous muntins and glints of stained glass, and columns balanced uneasily on narrow turned bases, all derived from the buildings of India." Wigren says architect Henry Austin got the idea for the Indian design by reading travel books in libraries.

Wigren also inserted some surprise choices. Who would have expected to see Lakeville's Lime Rock Park in an architecture book? Wigren says the automobile racetrack is an interesting piece of landscape design. There are no grandstands; instead, he writes, spectators sit on "grassy slopes dotted with maples and oaks, screened by rows of pines."



Asked if he'd had any "Wow!" moments during his travels across Connecticut to check out interesting places, Wigren recalls beholding the First Presbyterian Church in Stamford. Architect Wallace K. Harrison, who built it from 1953-58, sold his concept to the church's building committee by asking: "Have you ever thought what it would be like to live inside a giant sapphire?" From the outside, Wigren writes, it resembles an origami fish; inside it is reminiscent of a jewel box.

"I had been in it only once before," Wigren recalls. "I went back for this book and I was bowled over by what an amazing work of art it is."

When I challenge Wigren to name his favorite place that's in the book, he shakes his head and says that's like asking somebody to choose a favorite child. But he does cite the Merritt Parkway as "one of my favorites." Wigren writes that when it was created in the 1930s (well before commuting became a daily headache), the Merritt was not a highway but "a parkway — a road in a landscaped park, designed for pleasurable driving."

You can ask Wigren about his choices when he gives a talk about his book from 5-7 p.m. Nov. 6 at Middletown's historic Russell House, 350 Main St. And yes, Russell House made the cut.

Randall Beach is the longtime columnist for the New Haven Register, *where his column appears Fridays and Sundays.*

Did you know that Paddington™ is the official "spokesbear" for the Connecticut Coalition to End Homelessness's *be homeful* project? Learn how your school, business, and community can help end homelessness this holiday season by visiting *behomeful.org*.

This season, you can help Paddington end homelessness by signing up to hold a Paddington "bear-raiser" to help a local family remain housed. For every $25 you donate, our partners will donate a Paddington plush bear, book, or blankie to a child in a shelter in your honor. The best part is that all funds you donate will go towards emergency funds to help a local family stay in their home.

Kids can learn about homelessness too by holding marmalade drives in honor of Paddington's favorite food. The classroom that raises the most money for the be homeful project by Thanksgiving will win a visit from Paddington himself this December!





Visit *behomeful.org* to learn how you can join Paddington's team or make your gift today.



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THE SHORT LIST | TIM ALLEN | CAT CAFE | A NEW ERA IN THEATER
KAREN ALLEN | SEASONAL FESTIVALS & EVENTS | BACKSTAGE



RHYTHMS OF HISTORY

In September, the New Britain Museum of American Art introduced a new monthly series of events which explore how visual arts and music influence and inform each other. This month's installment, **Where Art Meets Music: Reconstructing the Rhythms of Black Histories Through Contemporary Art**, will look at Titus Kaphar's *The Vesper Project*, a massive installation that attempts to reconstruct the history of a 19th-century African-American family, and the ways that a jazz-like improvisational approach informed Kaphar's work. Frank Mitchell, executive director of the Amistad Center for Art & Culture, will host the presentation, which will be augmented by a jazz ensemble led by musician and educator Nat Reeves of The Hartt School's Jackie McLean Institute of Jazz.

WHERE ART MEETS MUSIC

NOV. 8 | 6-8 p.m.

NEW BRITAIN MUSEUM OF AMERICAN ART | NEW BRITAIN

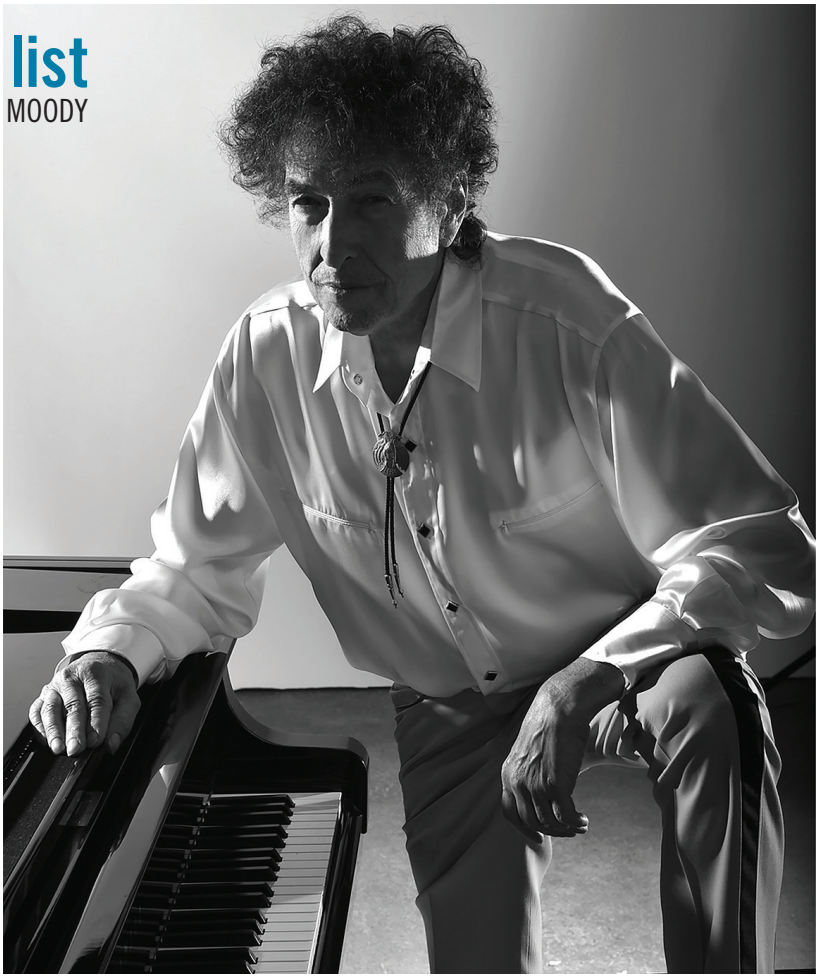
Tickets: $5 students, $7 members, $15 non-members

860-229-0257, nbmaa.org

TITUS KAPHAR, *UMBRELLA WALL #2 (THE VESPER PROJECT)*, ON VIEW IN THE NEW BRITAIN MUSEUM OF AMERICAN ART'S RICHARD AND VIRGINIA McKERNAN GALLERY

| this month | the short list

BY GREG MOODY



COME GATHER 'ROUND

He's arguably *the* voice of his generation, and is undoubtedly one of the most important and influential singer-songwriters alive, with more than a million records sold, 11 Grammy Awards and a Nobel Prize in literature to his name. Following the early November release of the 14th album in his popular Bootleg Series — this one featuring alternate versions from 1974's legendary *Blood on the Tracks* LP — **Bob Dylan and His Band** will swing by the Palace Theater in Waterbury at 8 p.m. on Nov. 20. Tickets start at $72.50. ***palacetheaterct.org***

See November 2018 calendar listings at connecticutmag.com/calendar

TASTE TESTING

Craft beer fans will have the chance to sample brews from Connecticut, New England and beyond on Nov. 17 when College Street Music Hall in New Haven hosts the **Elm City Brew Festival**. More than 60 breweries and 200-plus craft beers will be represented. The event takes place from 1-5 p.m., with a VIP hour beginning at noon. Tickets are $45-$60 ($10 for designated drivers). ***beerfests.com***

MAGIC WARDROBE

Though produced primarily for young children, fans of any age can enjoy the whimsical creativity of the Fall Puppet Performance Series at the Ballard Institute and Museum of Puppetry in Storrs. On Nov. 10, Sarah Nolan, a Boston-based puppeteer and UConn graduate, will perform her story of ***The Fairy Tailor***, in whose enchanted shop magical characters such as "Little Red Riding Hood(ie)" come alive. When confronted by a giant, she uses the audience's help to find a clever solution. Each show is performed at 11 a.m. and 2 p.m.; tickets are $12 for adults, $10 for members and seniors, $8 for students and $6 for kids 12 and under (recommended for ages 4 and up). The fall series wraps up on Dec. 1 with *The Gingerbread Man*. ***bimp.uconn.edu***



PHOTO: PUPPET SHOWCASE THEATER

BAND TOGETHER

On Nov. 23, 40 years almost to the (holi)day after The Band gave their legendary Thanksgiving Day farewell concert, the Bijou Theatre in Bridgeport will host The Rev Tor Band's touring recreation of **The Last Waltz Live**. Between renditions of hits like "The Weight" and "Up on Cripple Creek," local musicians stand in for the iconic guest performers (such as Bob Dylan and Neil Young) from the original concert, making each show a unique experience. The audience at the original show was served a Thanksgiving dinner; that won't be the case here, but there will be a food drive to help support a local food pantry. 21 and over; tickets are $28-$43, and the show starts at 8 p.m. ***bijoutheatrect.net***

FUTURE SHOCK

As technology continues to evolve at an ever-faster rate, society finds itself struggling to adapt. Three experts at the forefront of the digital revolution will examine some of the questions about how technology is affecting our interactions — both with the tech, and each other — when The Connecticut Forum hosts **Big Tech: What is the Future We're Building?** at The Bushnell in Hartford at 7:30 p.m. on Nov. 17. The panel includes Nicholas Thompson, technology expert and editor-in-chief of *Wired*; Jaron Lanier, computer scientist and pioneer in the field of virtual reality; and Sherry Turkle, a researcher and professor at MIT. John Dankosky, executive editor of the New England News Collaborative, will moderate. Tickets start at $30. ***ctforum.org***

Tim Allen is a busy man. From the Fox reboot of *Last Man Standing* — which was unceremoniously canceled by ABC in 2017 for reasons many people believe go beyond ratings or production costs — to a national stand-up comedy tour and the 2019 release of *Toy Story 4*, Allen admits to being "completely exhausted." If only Tim "The Toolman" Taylor was around to figure out a way to give Allen "more power."
However, he says this isn't the busiest he's ever been. That honor belongs to 1994, when he simultaneously had the No. 1 TV show (*Home Improvement*), the No. 1 movie (*The Santa Clause*) and topped *The New York Times*' best-seller list (*Don't Stand Too Close to a Naked Man*).
"When I look back at how lazy of a kid I was, I can't believe it." Allen's stand-up tour swings through the state this month with stops at the Palace Theatre in Stamford Nov. 15 and Foxwoods Resort Casino Nov. 16.

One night in Connecticut wasn't enough for you?
[Laughs] Well, I used to have a really good bunch of friends who lived in Cos Cob. I went there a lot, spent a lot of time there and it was really good because I had a house in Manhattan — or a floor, whatever the hell you call houses in Manhattan — for years and years and I just don't get back there.



I've been seeing you everywhere lately. Are you completely exhausted yet from promotion for *Last Man Standing*?
Completely exhausted. I just got into my production office and I'm going, "I'm so tired, I don't feel well." We had a long rehearsal today. We've been pushing hard, giving 20th Century Fox and the Fox network kind of an upgraded software, if you will, of *Last Man Standing*. And it's worked out very well for Fox. (The Sept. 28 season premiere was Fox's most-watched comedy in almost seven years.)

Who gets the most credit for bringing the show back?
I'm not one to soapbox, but I never gave up on it. I never felt like it was over. It was like a sudden death, and unfortunately I've had them in my life. Very dramatic, and you don't ever feel like the person — you never got a chance to say goodbye. There's no way to lose a person nicely. Illness or protracted sickness, something like that, you get a chance to modulate what loss will feel like to you. But this was just over. And I kept sticking with it. And then Dana Walden and Gary Newman from Fox, more specifically Dana, out of nowhere said I think we might have room for it.

Your stand-up shows come with the "for mature audiences only" label on them…
It's only because I swear! I don't talk about sex, particularly, maybe I have one reference to it. I use four-letter words. I'm kind of a lazy linguist. When I'm lazy I just swear. I swear in front of my children. My wife hates it, my mother hates it. All the good role models say, you've gotta apologize for that. Even the kid, Jet [Jurgensmeyer], that plays Boyd on the new reboot, he says, "I've got a little swear jar." I said you better get a swear bucket, because my god, I can't, sometimes I'm like a pirate. I can't believe how stupid I am about my language. But I don't want to swear in front of people's children, so I think [the audience] should be 18.

Well, my question on that is it seems like being offended is a trendy thing now, so…
Look, you get me started on this I can't even get away from it. I don't know what happened to us. I hear shit now that, are you kidding me? I have to explain words sometimes so the crowd doesn't boo in the middle of the act. I have a routine about that, and I push it right to the edge, about words you're not supposed to say and then I say a version of the word. If I say "S-word," we all know what I'm saying. So why is that any different than saying shit? My mom told us when we were little kids, sticks and stones may break your bones but words will never break them. Now 35, 40 years later I hear people out here in the People's Republic of California saying words matter. They completely flipped it on its ear. I said, "Wait a minute. Words don't matter, the intent of the word matters."

***Toy Story 4* is coming out next year…**
Terrific. I can't say enough about it. I can't imagine the stress and the workload that Pixar's had to go through, moving through the lifespan of their creator, John Lasseter, and what he's had to go through, and what people had to go through with and around him. And they had to move past him because of his troubles, and they had to come up and make a fourth *Toy Story* over the 1, 2 and 3 that were terrific, 3 being so powerful. And they did it, on paper, and I've done my first pass at it. It's very, very good.

What did your career mean to you when you were first starting out and what does it mean to you now?
First starting out it was ignorance is bliss. I wasn't aware of what I was creating, what I was part of. It just happened so fast and I did what I was told. I did a lot of stuff that I just wouldn't do now, because I was stupid. I'm less stupid now, but I still go head first into this thing. It's really about the work and the people I'm around. I'm grateful to a god of my understanding, and grateful to my family, grateful for my friends. I'm so grateful that I'm in this business. My skill set was suited for this. I love the fact that I do comedy. When I first started out it was just about paying my bills. Eventually I got *Home Improvement*. As I heard from another movie star who was told the day he did his big movie, you're gonna lose something tomorrow that you'll never gain back and you didn't realize you had. It's called anonymity.

My brother is in his early 50s, very conservative. His oldest daughter is in her early 20s, very liberal. Do you have any advice for them?
I grew up with a family, whatever they were, they just said, "Who's gonna pay for it?" And when you're in your 20s you struggle with that. And I have a daughter in her 20s, and they struggle in their 20s. As soon as they get how this works, things change a little bit. As you get older, I think you get more fiscally conservative because you have to pay for it. They're all malleable. I don't want anybody put into a box, I don't want anybody putting me in a box. I've got some very liberal friends that are pro-life and I've got some very conservative friends who are pro-choice. I just traveled to 44 cities. This country's much broader and more divergent and more tolerant than L.A. and New York think. My advice? I did a joke on *Last Man Standing*, which I did for the vlog, which is written by a great writer, Kevin Hench, and I said, "There's left and right. You gotta listen to both of them, but literally, one side's got the word 'right' right in it." *[Laughs]* | MIKE WOLLSCHLAGER |

TIM ALLEN
NOV. 15 | 8 p.m.
PALACE THEATRE | STAMFORD
Tickets: $51-$127
203-325-4466, palacestamford.org

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Start Spreading the Mews

MEW HAVEN CAT CAFE IS THE FIRST OF ITS KIND IN THE STATE | BY MIKE WOLLSCHLAGER

How many places do you know of that serve drinks in hopes that their customers will soon be rolling around on the floor, speaking gibberish? To be clear, the place is a cat cafe, the drinks are coffee, and there are kittens *everywhere*. But the answer is one, at least in Connecticut.

Angela and Michael Pullo officially opened Mew Haven Cat Cafe on Sept. 8 in the Westville section of the Elm City. It is the first of its kind in our state. If you've never heard of a cat cafe, the name is self-explanatory. It's a cafe with cats. But its mission scratches much deeper than the surface.

In addition to providing an atmosphere where cat lovers can congregate to fuss over feline frolicing, the cafe serves as a foster environment where cats can get used to people, and other cats, and hopefully find their forever home. At the time of my visit in mid-September, five adoptions had taken place. Less than two weeks later, that number was up to 20.

But not everyone who walks through the door is looking to adopt. Sometimes the enjoyment of time spent is heightened when you know it's not a full commitment. (The grandparents know what I'm talking about.)

"People have different ideas and experiences that they want to have with cats," Angela says. "Some people are very fit to be around cats. They would like to play, they would like to have that energy, and they want to be reminded of the impulsivity and the freeness that cats have when they play. Some people just want to relax. And we're glad to provide that environment for them where they can just kick back and there's a cat next to them, and they can just chat with their friends, and that's amazing in and of itself.

"I have a person who's come three times already since we've opened and he brings a book and he's very happy reading and just being around all these animals."

The space is a cat's fantasy world, with a never-ending supply of toys and cool places to climb and hide. A table leg is wrapped in a Lurvig scratching mat, intermittent shelves line the walls, and the real estate boom has cat condos popping up everywhere. Smaller, darker rooms are partially cordoned off so still-skittish tenants too nervous to join the group can feel safe and secure. Ground-level window sills overlooking a busy street await for the curious ones.



Angela Pullo, owner of Mew Haven Cat Cafe, with Tiggs.

All cat cuteness aside, it's still a cafe. The Pullos take this aspect of the business seriously, knowing full well you can't sell kibble to the public. "Michael and I are very much food people," Angela says, "so we tasted everything as we decided what would be here." Coffee, supplied by Kitten Coffee in New York and Kitty Town Coffee in Pennsylvania, is brewed in house. Moon Rocks of Hamden handles the gourmet cookies and Sweet Treats by Sonia in Beacon Falls supplies the cinnamon rolls. Wallingford's Jackie O crafts the cat cupcakes, and biscotti is provided by Kathy's Famous Cookies of Milford.

As Angela says, the time you spend at Mew Haven ($12 for an hour) is really what you make of it. First you enter a small lobby to confirm your reservation and pay. (Reservations are encouraged because the number of people allowed in the cat lounge at one time is capped at 15.) This is also where you order and receive your food and drink from the "purrista." You then go to a second entrance with two sets of doors (to discourage the escape artists) and check in with the cat lounge attendant.

During our visit, friends from Southern Connecticut State University are sitting on the floor, talking to each other while engaging the cats with strings or ribbons. Another young couple appears to be on a date. The lounge attendant, Acadia, mentions to a customer, "Apricot loves people, but not other cats." Apricot was the oldest of the 16 cats that were there (14 were under 6 months). He was adopted less than a week after our visit.

All the cats at Mew Haven come from The Animal Haven. "We actually cold-called a bunch of shelters and Animal Haven was the very first one that enthusiastically said yes," Angela says of the North Haven group. "Once Animal Haven agreed — and they specifically said they wanted to be our exclusive provider of animals in order to better regulate the animals that would be there, as well as their personalities, their health and their well-being — we knew we had a partner."

If you're interested in finding a partner of your own and want to adopt a cat, go to mewhavencatcafe.com and reserve an hour. If you just want some hot coffee and a delicious pastry in the company of cats, that's fine too. Because while they're all waiting to find their forever homes, a good scratch behind the ear is a nice way to pass the time.

MEW HAVEN CAT CAFE

904 WHALLEY AVE., NEW HAVEN
475-441-7877, MEWHAVENCATCAFE.COM

Hours: Sun., Tue.-Thu. 10 a.m.-7 p.m., Fri.-Sat. 10 a.m.-9 p.m., Closed Mon.
(No visitors during catnaps Sat.-Sun. 3-4 p.m.)

PHOTO: ARNOLD GOLD

The Stage Is Set for Change



WITH HIGH-PROFILE DIRECTOR JOBS OPEN, WILL CONNECTICUT'S THEATERS EMBRACE THE NATIONAL TREND OF DIVERSITY?

BY FRANK RIZZO

A Connecticut theater executive recently called it "the biggest change in American theater since the start of the regional theater movement in the '60s."

Joshua Borenstein, managing director of Long Wharf Theatre, was referring to the flood of openings for new artistic directors across the U.S., including at his own New Haven theater. In the past year more than two dozen theaters — some of the country's major regional institutions among them — have kept search firms hyperactive. Never has such a massive leadership change happened at one time, spurring hope for a new and more diverse generation of artists waiting for their turn at the creative reins.

In Connecticut, two Tony Award-winning, half-century-plus theaters are in the final stages of finding fresh faces to reinvigorate the institutions. But who will they be and what will they represent?

Hartford Stage is seeking a successor to Darko Tresnjak, who is exiting in June 2019 after eight years. He's leaving in a big way, too, with the premiere of his third new musical-with-Broadway-aspirations: *The Flamingo Kid*. Tresnjak's career has been hot since he won a Tony for *A Gentleman's Guide to Love & Murder*. This fall he's launching the national and international tours of *Anastasia*. Both musicals, which premiered at Hartford Stage, will bring six-figure royalties to the theater for some time. Tresnjak also made his directing debut at the Met last month with *Samson et Dalila* and has more lucrative opera gigs ahead.

Gordon Edelstein's exit at New Haven's Long Wharf Theatre is a different matter. Edelstein kept the theater's legacy alive during difficult financial times with productions of artistic excellence, many of them premieres by new as well as established playwrights, works that lived on in New York and beyond. But his 16-year tenure abruptly ended with his firing in January after several women, empowered by the #MeToo movement, came forward with sexual harassment charges. Indeed, the movement was a driving factor behind vacancies in other theaters, including Houston's Alley Theatre.

Female artistic directors such as Carey Perloff, Molly Smith, Diane Paulus, Irene Lewis, Emily Mann and Lynne Meadow have led high-profile theaters for ages, but by percentage, the number of women running major theaters is relatively low.

The same goes for artists of color, with Kwame Kwei-Armah, Kenny Leon, Keith Grant and Snehal Desai among those belonging to that small fraternity. In Connecticut, Tazewell Thompson's run at Westport Country Playhouse ended 10 years ago, after just two years. None of the state's major theaters, including Hartford Stage and TheaterWorks in Hartford, Long Wharf, the Goodspeed in East Haddam, and Yale Rep in New Haven, have either a woman or a person of color at the helm.

NEW MANTRA

In 2018, the mantra being heard in searches is "EDI — Equality, Diversity and Inclusion."

"'How are you going to address community outreach?' is the No. 1 question that is being asked in these interviews," one candidate says.

But will these aspirations result in a new reality by the largely white board members who ultimately hire? Will change also include

New Haven's Long Wharf Theatre is seeking a new artistic director to replace longtime director Gordon Edelstein, who was fired in January. A broad turnover among theater directors nationwide has spurred hopes for greater diversity as a new generation of artists takes over. PHOTO: VERN WILLIAMS

staff, crews, artists and even the board itself?

"I sincerely hope that all of those conversations [about the importance of EDI] make it back to the boards," Tresjnak says. "Because if they don't, we might not see as big a change as everyone is hoping for — and then we're going to have a very angry field."

So far some of the new appointments nationally are in a positive direction. Tony Award winner Pam MacKinnon succeeded Perloff at San Francisco's American Conservatory Theatre in July, but this was a gender "wash." Stephanie Ybarra, who ran special artistic projects at New York City's Public Theater (and is a Yale School of Drama grad), takes over at London's Young Vic in December from Kwei-Armah, who is black.

Other moves have increased diversity: Maria Manuela at Washington, D.C.'s Woolly Mammoth Theatre succeeded Howard Shalwitz, who co-founded and led the theater for 38 years. Hana S. Sharif, former associate artistic director at Hartford Stage, will take over next year at the Repertory Theatre of St. Louis when Steven Woolf retires after more than 30 years. And Johanna Pfaelzer, formerly at New York Stage and Film and a graduate of Wesleyan University, succeeds Tony Taccone who has been with Berkeley Repertory Theatre for 33 years.

White males are not being excluded from these positions. At the Shakespeare Theatre Company in Washington, D.C., Simon Godwin, associate director at London's National Theatre and who previously served as associate director of the Royal Court Theatre and Bristol Old Vic, will succeed Michael Kahn, who has been at the helm of STC since 1986, next summer. David Ivers, artistic director at Arizona Theatre Company, succeeds Marc Masterson at South Coast Repertory.

Other major openings, including at Actors Theatre of Louisville, Oregon Shakespeare Festival and Kansas City Repertory Theatre, and a few in New York, are expected soon. As well as here in Connecticut, of course.

WHO'S OUT THERE?

In speculative conversations with theater insiders, certain names keep coming up: Obie Award winner Melia Bensussen, who also worked at Hartford Stage and Waterford's O'Neill Theater Center, is highly mentioned. Another, Wendy Goldberg, artistic director of the National Playwrights Conference at the Eugene O'Neill Theatre Center, was a finalist the last go-round at Hartford Stage. Tracy Brigden was associate artistic director at Hartford Stage and headed Pittsburgh's City Theatre for 16 years until her run ended last year. Eric Ting certainly knows Long Wharf, having served as associate artistic director under Edelstein before taking the reins at the California Shakespeare Theater. But will he want to return? Freelance director Jenn Thompson, who has theater cred in Connecticut and New York, also has the right stuff.

Other names: Shawna Cooper, Woolly Mammoth director-in-residence and Yale School of Drama grad; May Adrales, artistic associate at The Public Theater and a Yale School of Drama grad; Tony Award-nominated director Liesl Tommy and freelance director Arin Arbus. Then there's Elizabeth Williamson, current associate artistic director at Hartford Stage who helped nurture Matthew Lopez's two-part play *The Inheritance,* which the theater commissioned and developed — and which is London's current sensation. It will undoubtedly be New York's next big thing — and bypass Connecticut.

Let's not forget talented men, too: formerly the artistic director of Hartford Stage, Michael Wilson, who in the '90s was associate artistic director of Houston's Alley Theatre, would be a natural for that spot — or could he return to Hartford? Or New Haven? Other names mentioned include Scott Schwartz, now artistic director at Bay Street Theatre in Long Island's Sag Harbor, who was a Hartford Stage finalist eight years ago. Maxwell Williams, associate artistic director under Wilson, is now artistic director of New Orleans' Le Petit Theatre du Vieux Carre.

And Rob Ruggiero, producing artistic director of Hartford's TheatreWorks and with a host of credits on Broadway and around the country, is a plum to be picked. Other names of note include director Michael Arden (Broadway's *Once on This Island*) and Eric Tucker, creative force behind off-Broadway's Bedlam.

MONEY MOVES

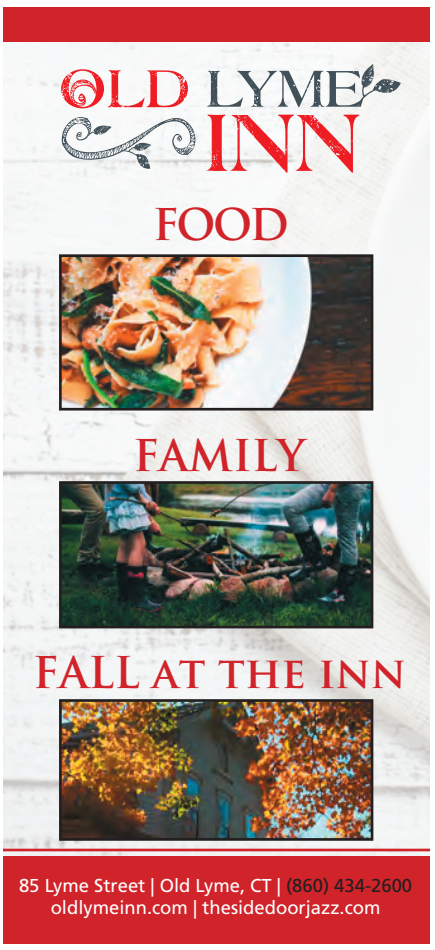
It's not just the status but the salary that makes the top artistic positions attractive. Over the past decade, while pay increased incrementally for actors and staffers, artistic directors have seen their income rise significantly. Edelstein's salary and compensation for the fiscal year ending June 2017 was $228,000; for Tresnjak, $243,000. But the highest-paid nonprofit theater executive in the state is likely David Fay, CEO of the Hartford presenting house The Bushnell. For the 12-month period ending in June 2016, Fay's salary/compensation was nearly $500,000.

EDI aside, also necessary is artistic leadership that will excite the box office — as well as major donors. Hartford Stage did well the last few hires. Wilson gave the theater a burst of energy, community focus and big ideas and initiatives. Tresnjak laid a foundation of dazzling Shakespearean productions, brought in commercially minded musicals, fostered new works and, like Wilson, attracted stars (Mikhail Baryshnikov and Kevin Bacon among them).

But what's next? Hartford Stage is interested in greater community engagement — but it also doesn't want to lose its national network, legacy cachet and magnet for big names. Fundraising and new revenue streams will be increasingly vital as the old business model for nonprofit theaters — created when the regional theater movement began — is failing. And though its physical theater is finally upgraded, Hartford Stage is still limited by having a single, 500-seat theater.

Stronger connections to community is much on the minds of Long Wharf board members, too. Meanwhile, the theater is part of a consortium with New Haven's Shubert Theatre and Albertus Magnus College that is bidding to take over a former nightclub space in downtown New Haven and turn it into a 200-seat theater and a 90-seat cabaret space.

Announcements of the two theaters' new artistic leaders are expected around the end of the year. Then the stages will be set for further big changes.





The Stamford Downtown Parade Spectacular

Thanksgiving Traditions

Celebrate the holiday season by exploring our Colonial history, or enjoy some more modern traditions.

The Indian Rock Nature Preserve in Bristol will offer up its annual **Colonial Dinner Program** on Nov. 3 from 4-9 p.m. Visitors will enjoy an authentic Colonial-style Thanksgiving turkey dinner and experience period re-enactments, storytelling, music and more. Tickets ($100) cover food, drink and entertainment; proceeds help fund educational programs at Indian Rock. (*860-583-1234, elcct.org)*

If you're more interested in the cooking than the eating, you can pick up some tips on Nov. 10 from 1-4 p.m. at New London's Hempsted Houses. At the **Hempsted Thanksgiving** there will be opportunities to watch demonstrations and ask questions about Colonial cooking and cider-making. Admission is free, and light refreshments will be available. (*860-443-7949, thamesriverheritagepark.org)*

A signature event and the biggest and best helium balloon parade this side of Macy's Thanksgiving Day Parade, the **Stamford Downtown Parade Spectacular** steps off at noon on Nov. 18. Everyone's favorite balloon characters, as well as spectacular marching bands, mark the state's unofficial kickoff for the holiday season. (*stamford-downtown.com)*

In Manchester they celebrate Thanksgiving Day by taking a 5-mile run with a few thousand friends. On Nov. 22, up to 15,000 people will take part in the 82nd **Manchester Road Race**, the largest road race in the state, drawing enthusiasts ranging from walkers to Olympic-level athletes. The fee is $32 (register by Nov. 4 and it's $27); participants must register in advance, either online before Nov. 15, or in person at Sports Expo on Nov. 17. The race always starts promptly at 10 a.m. A week before the main race, on Nov. 17, the **Little Manchester Road Race** for kids 12 and under will take place at 10 a.m. at the Bennet Academy soccer field; admission is two non-perishable food items. (*manchesterroadrace.com)*

On Nov. 23 at **Harvesting History** at the Henry Whitfield State Museum in Guilford, you can sample English and Native American foods from the 17th century. This year's event offers a quill-writing lesson, a "Holidaze" display exploring Thanksgiving traditions and hourly readings of the storybook *Pilgrim Cat*. All activities are included with general admission to the museum; $6 for adults, under 12 free. (*203-453-2457, visitguilfordct.com*)

PHOTO: MICHAEL CUMMO

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Christmas Comes Early

Next month we'll have an overview of Christmas and holiday events in December. But if you just can't wait to start the festivities, here are a few early events to help you get into the seasonal groove.

FAMILY THEATER

Buddy the Elf journeys from the North Pole to New York to find his true family in **Elf Jr.**, part of the Young Actors Series at the Warner Theatre in Torrington, on Nov. 17-18. Shows are at 2 and 7 p.m. Saturday and 2 p.m. Sunday; tickets are $15.50 each. *(860-489-7180, warnertheatre.org)*

Charlie Brown, Lucy and the rest of the gang learn the true meaning of Christmas when **A Charlie Brown Christmas: Live on Stage** comes to New Haven's Shubert Theatre on Nov. 23. Recommended for ages 4 and over, the show runs 80 minutes and will be presented at 1, 4 and 7 p.m.; tickets start at $25. *(203-562-5666, shubert.com)*

HOLIDAY MUSIC

Dancing With the Stars champions Tony Dovolani and Karina Smirnoff will headline **Dance to the Holidays** at the Ridgefield Playhouse Nov. 18. They will be joined by some of your favorite dancers from *Stars*, as well as *American Idol* and *So You Think You Can Dance*. Shows are at 4 and 7:30 p.m., and tickets are $75. Also at Ridgefield on Nov. 30, celebrate the season with a rock 'n' roll legend at **Ronnie Spector's Best Christmas Party Ever!** Tickets are $49.50. *(203-348-5795; ridgefieldplayhouse.org)*

Swing into the season when the **Brian Setzer Orchestra's Christmas Rocks! Tour** comes to Foxwoods Nov. 23 at 8 p.m. Tickets are $25-$45. *(800-369-9663, foxwoods.com)*

CLASSIC CHRISTMAS

Travel back to Victorian England as the Valley Shakespeare Company conducts a live staged reading of Charles Dickens' **A Christmas Carol** at Seymour's Strand Theater Nov. 24, 7-9 p.m.; tickets are $10 in advance or $15 at the door. *(203-513-9446)*

Guilford's Henry Whitfield House hosts its annual **Firelight Festival** Nov. 30 from 4-8 p.m. Sit by the fire with roasted marshmallows and hot cocoa or cider while listening to a reading of *The Night Before Christmas*. You can also tour the museum and learn about the origins of Christmas traditions. *(203-453-2457, visitguilfordct.com)*

YULETIDE FESTIVALS

The town of Putnam ushers in the season when **Santa Comes to Town** (along with Mrs. Claus) to greet the children on Nov. 23 from 4:30-6 p.m.; that's followed by the annual **Holiday Dazzle Light Parade** Nov. 25 from 5-8 p.m. *(discoverputnam.com)*

Ol' Saint Nick will also swing by Bethel on the 23rd courtesy of the town's fire department for the annual **Winter Fest**. Taking place at P.T. Barnum Square from 1-6 p.m., it also features a tree lighting, live music, complimentary soup from local restaurants and much more. *(203-743-6500, discoverbethelct.com)*

The town of Simsbury's annual **Simsbury Celebrates** festival on Nov. 24 is a community festival with plenty of family-friendly entertainment and activities, including a parade, a visit from Santa and a fireworks show. 5-8:30 p.m.; free admission. *(simsburycelebrates.com)*

Saturday, November 10, 2018 | 8:00 pm



AN EVENING WITH
FRAN LEBOWITZ

In a cultural landscape filled with endless pundits and talking heads, Fran Lebowitz stands out as one of our most insightful social commentators. Purveyor of urban cool, Lebowitz is a cultural satirist whom many call the heir to Dorothy Parker.

IN CONVERSATION WITH
WALLY LAMB

Wally Lamb, a Connecticut native, educator, and author of six New York Times best-selling novels: *I'll Take You There, We Are Water, Wishin' and Hopin', The Hour I First Believed, I Know This Much is True,* and *She's Come Undone* and was twice selected for Oprah's Book Club. *I Know This Much is True* is currently in production for an 8 episode miniseries for HBO starring Mark Ruffalo.

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Don't miss these upcoming shows!

LINDSEY BUCKINGHAM
Thursday, Nov. 29, 2018 | 8:00 pm
Media Sponsor: 98.7 WNLC

THE MAVERICKS:
HEY! MERRY CHRISTMAS TOUR!
Friday, Nov. 30, 2018 | 8:00 pm
Media Sponsor: 97.7 WCTY

CHERISH THE LADIES:
A CELTIC CHRISTMAS
Friday, Dec. 21, 2018 | 8:00 Pm

STOMP
Friday, Jan. 18, 2019 | 8:00 pm
Sponsored by D2

MONTY PYTHON'S SPAMALOT
Saturday, Feb. 16, 2019 | 8:00 pm

THE UNDERWATER BUBBLE SHOW
Sunday, March 31, 2019 | 5:00 pm
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Actor Karen Allen Brings Her Directorial Debut to The Avon

BY MIKE WOLLSCHLAGER



Jackson Smith in a scene from *A Tree. A Rock. A Cloud.*

Karen Allen made her film debut in *Animal House*, playing the role of Katy, "the voice of reason" among the din of the foul-mouthed frat boys of Faber. Best known for portraying Marion Ravenwood in both *Raiders of the Lost Ark* and *Indiana Jones and the Kingdom of the Crystal Skull*, Allen stepped behind the camera to direct her first film, based on the Carson McCullers short story *A Tree. A Rock. A Cloud.* Allen will be at The Avon Theatre in Stamford on Nov. 14 for a screening of her debut, followed by a Q&A and an introduction to a special screening of her 1984 film *Starman*.

Allen on McCullers and *A Tree. A Rock. A Cloud.*:

"I wanted to read everything she had ever written. And she died quite young, so it's a fairly small but quite extraordinary body of work. I found the collected stories and started reading through them, and this particular story made an enormous impact on me for a lot of different reasons. It just stayed with me over the years and I always somehow thought I would have some sort of journey with it. I couldn't ever really put my finger on what that would be. I used to sometimes read it out loud to friends and I was always talking to people about it."



MICHELE EVE PHOTOGRAPHY

Allen on her directing style:

"It's a very unusual film for this day and age. It takes its time. It's very unhurried. It really asks the viewer to breathe and calm down and listen to the story and to become engaged with the characters. We went out of our way to really go toward a kind of simple form of storytelling, both in terms of the camera and how we use the camera, and in terms of the way in which the story unfolds."

Allen on *Animal House*:

"It was my first film. I can't say it's one I'm identified with a lot. There's so many characters. It's also a film that has really stayed very much in people's awareness. I call it the film that doesn't stop celebrating itself. It's constantly being feted in one direction or another. For that to have been my first is quite extraordinary. Until I did *Animal House*, I had never met an actor who had ever been in a film. I had never been on a set before. And it was true for a lot of us. For that whole group of actors, it created a possibility of working in films. Had I not been cast it would have taken years for me to be able to move into the film world. All of a sudden we were all very much in vogue. We were all very much in demand."

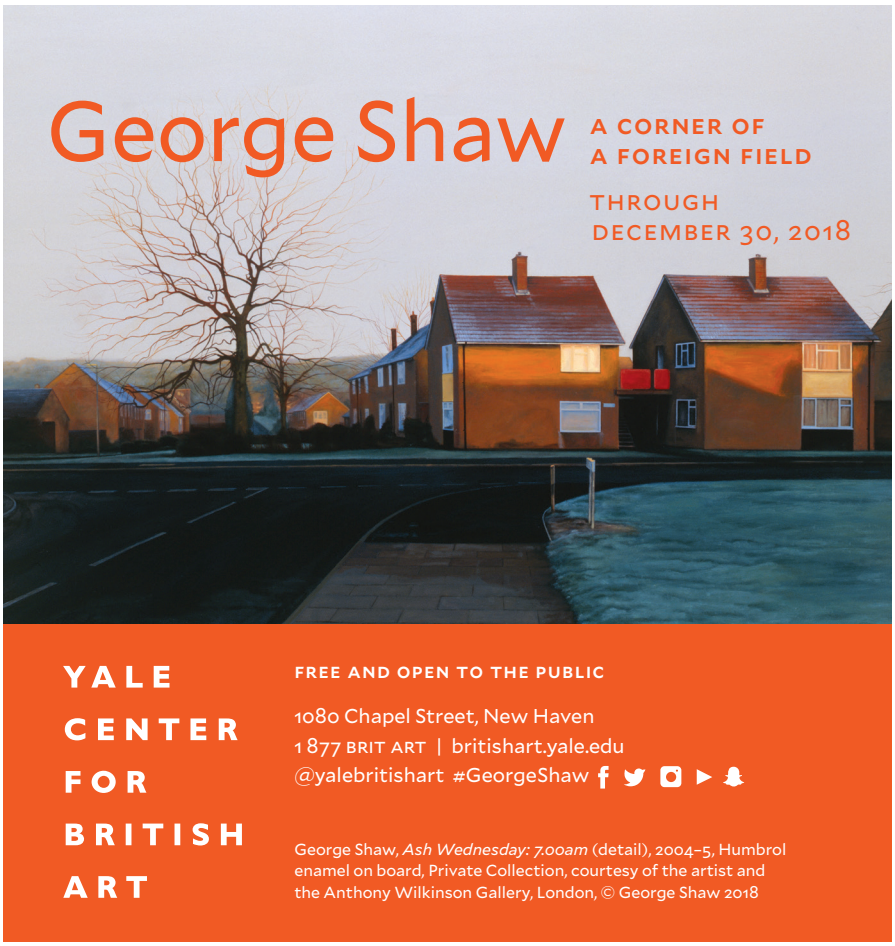
AN EVENING WITH KAREN ALLEN

NOV. 14 | 7 p.m.

THE AVON THEATRE | STAMFORD

Tickets: $25

203-967-3660, avontheatre.org





She's a Showstopper

TONY- AND EMMY-WINNING SINGER LILLIAS WHITE SET TO BRING DOWN THE HOUSE AT NORWALK'S WALL STREET THEATER



Lillias White brings her soaring voice to Norwalk on Nov. 4.

PHOTO: JOSEPH MARZULLO/WENN

Lillias White is someone who knows how to stop a show — and she did just that in her Tony Award-winning performance in the Cy Coleman musical *The Life*. Ditto for her Tony-nominated role in *Fela!* and her Obie-winning role in *Romance in Hard Times*. Of course, there was the moment when she gave the song "The Brotherhood of Man" that gospel-soar in the revival of *How to Succeed in Business Without Really Trying*.

Still don't believe me? Then YouTube her benefit performance in *Funny Girl* when she brings down the house singing "Don't Rain on My Parade," after which you might be saying, "Barbra who?"

White will be bringing her concert show to the Wall Street Theater in Norwalk on Nov. 4.

"This show is going to be a lot of fun," says White, who many will know from her Emmy-winning role as Rhonda the pink singing squirrel on *Sesame Street*. (She was also Fat Annie in the Netflix series *The Get Down*.)

Her show will include a tribute to Aretha Franklin. "She was very influential to me growing up in Brooklyn," White says. "My mother would buy me 45s and her albums. I didn't know at the time what technique was, but she certainly gave me insight into how a voice works and also how an interpretation of a song can be so moving."

She says as a youngster she was encouraged to sing by her family — especially by her grandmother and her aunt, Lillias, who performed with the June Taylor Dancers on *The Jackie Gleason Show*.

"I was her baby. She would dress me up and after a Sunday dinner, the family would clear the table and my grandmother would put me up on on the dining room table and that would be my stage. I would sing and dance. I didn't know what I was doing or really what I had, but I did know I enjoyed doing it and especially the attention."

But it wasn't until college and joining a theater company that she really developed her gift. "I always had the talent but there I learned the technique. That's what I worked on — and still do."

One of White's favorite songs from her show is Lori McKenna's "Humble and Kind," which Tim McGraw recorded. "It speaks to me about the way I was raised. It's the little things we can do for each other to show our humanity and to show kindness. There's a lot of meanness and corruption going on and we need to remind ourselves to be nice to each other."

wallstreettheater.com

HAVE YOU HEARD... ?

… Actor **Linda Powell**, daughter of former Secretary of State Colin Powell, fresh from her run in *The Roommate* at Long Wharf Theatre in New Haven, will play the secretary of state in the upcoming and final season of Netflix's *House of Cards*, dropping Nov. 2.

… There are some major players — both creative and producing — behind *Because of Winn Dixie*, a new musical based on the 2005 film, which will be in the summer slot in 2019 at Goodspeed Opera House in East Haddam. The show stars the wonder-pooch **Bowdie** (you might have seen his dog-centric episode on HBO's *High Maintenance*), and coached by animal trainer **Bill Berloni** of Haddam, who got his start more than 40 years ago for the world premiere of *Annie* at Goodspeed.

BRINGING UP BEBE

Bebe Neuwirth wants you to know that she won't be singing "All That Jazz" this time. The Tony- and Emmy-winning actor says her new show won't be a list of her most well-known songs from her stage career, including numbers from *Sweet Charity* and *Chicago.*

Instead, the actor — perhaps best known for her TV roles in *Madame Secretary* and as Lilith Sternin in *Cheers* and *Frasier* — will be in storyteller mode. Her new show — *Stories and Songs with Piano* with accompanist **Scott Cady** —will feature a collection of musical tales with strong narratives and compelling characters at the core. The show will play the Ridgefield Playhouse Nov. 10.



Bebe Neuwirth has a musical story or two to tell at the Ridgefield Playhouse on Nov. 10.
PHOTO: CHRIS CALKINS

The revue will include songs from an earlier tribute show to composer Kurt Weill, some Tom Waits, a little Edith Piaf, some Sondheim and even a story-song from the *Chicago* composing team of John Kander and Fred Ebb ("Ring Those Bells").

On the legendary run of that revival — still playing on Broadway after 22 years — she says she knew it was something special from its first incarnation as a one-week run as part of the Broadway *Encores!* concert series.

"It was the music," she says when I ask about the show's staying power in a telephone interview from New York. "The audience knew the songs so well." Neuwirth adds that it also reintroduced the dazzling choreography of Bob Fosse, "who was way ahead of his time."

The public can now fully appreciate the irony of the cynical show, she says, "especially in the face of what's happening now. The world is now a vaudeville show."

Neuwirth also praised producers Fran and Barry Weissler for keeping the show fresh for more than 9,000 performances. "They've been brilliant in their ability to keep it going while still respecting the show."

As for the recent news that Kelsey Grammer may return to his Frasier character for another TV series, I asked Neuwirth if this means the return of ex-wife Lilith, too, especially now the she is free from *Madame Secretary,* having ended her run there earlier this year.

Neuwirth plays it cool, saying she has no idea and has not been contacted.

One can only hope.

ridgefieldplayhouse.org

TACKLING A SEARING SUBJECT

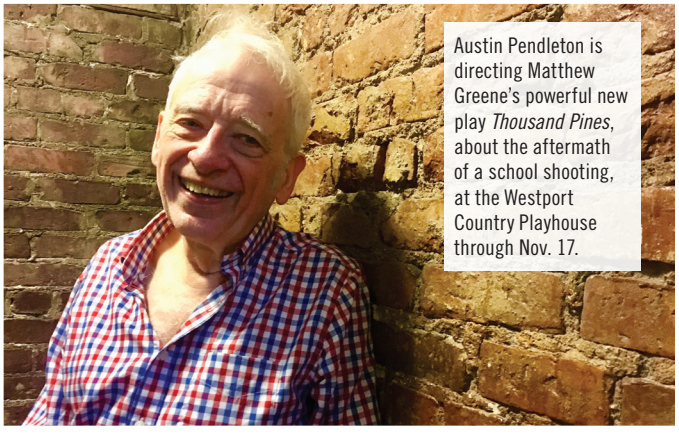
Austin Pendleton remembers first reading Matthew Greene's *Thousand Pines,* a new play about how a junior high school shooting affects three families months after the incident.

"I remember reading it on the train up to Boston and I thought, 'Whoa,'" says the director-actor-playwright in a recent conversation at New York City's HB Studio, where he has taught acting for 50 years.

And he was only on page six, he says.

The script made its way to **Mark Lamos**, artistic director of the Westport Country Playhouse, and after a reading at the theater, the play was put on the 2018 season. The production, with Pendleton directing, continues through Nov. 17.

"Healing is not easy," says Pendleton, who says he is both "excited and scared" going into rehearsals about the emotional journey of these three families. "The spectrum is very wide, but healing is also God's gift to tragedy. There is a natural process in people that works toward healing or partial healing or even acknowledging the hope for healing."



Austin Pendleton is directing Matthew Greene's powerful new play *Thousand Pines*, about the aftermath of a school shooting, at the Westport Country Playhouse through Nov. 17.

Audiences may know Pendleton from his acting roles in films *What's Up, Doc?, Mr. and Mrs. Bridge* and as the voice of Gurgle in *Finding Nemo*, among his scores of TV, stage and film credits. (He portrayed Connecticut Sen. Joe Lieberman in the 2012 HBO movie *Game Change*, about Sarah Palin's rise as John McCain's 2008 running mate.) Following *Thousand Pines*, Pendleton is acting on Broadway in January in Tarell Alvin McCraney's *Choir Boy.*

westportplayhouse.org



Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. *Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.*


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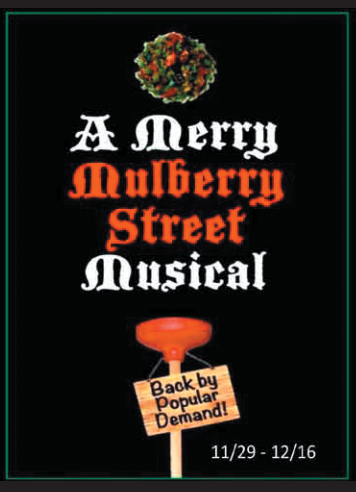
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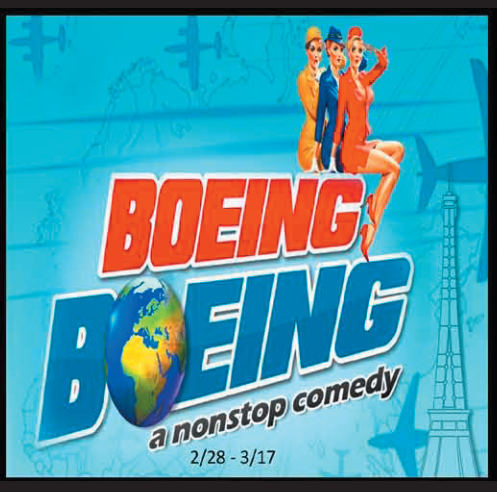
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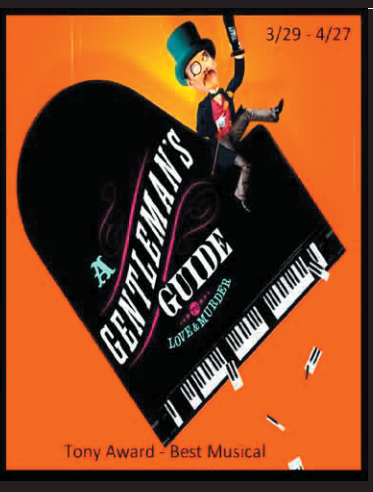






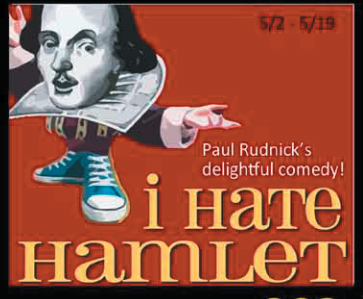








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Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy".**

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Dr. Robert Morrow, a well-known, trusted orthopedic surgeon who had completed over 15,000 surgeries, said "I was suffering from shoulder pain for 6 months straight with no relief. I heard about laser treatment and after seeing and hearing many of my patient's stories, I did more research on the topic and found that the doctors and staff now using these **LiteCure® Lasers** people who think that surgery is their only option. I went to get treated and was amazed that it took away all of my pain. After 6 months of misery, I was relieved and I am now **Pain Free!** I know that orthopedic surgeons don't always fully understand the available alternatives to surgery and, as a result, many patients are sent through long, painful and costly procedures. There are many of you who have been through the process of using prescription medications and injections… with little or no relief. Physicians who recommend drugs are limited by their options, for treatment, so they continue to prescribe medications. I have found that this NE Spine and Disc Healing Protocol very effective at treating patients that have not responded to other procedures, even those who have already tried surgery. I concluded, to give patients the best possible care, there needs to be referrals provided to chronic pain patients so they can receive these unique therapies."

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**While these results are typical individual results may vary.

PSYCHEDELICS AND PSYCHOTHERAPY

At UConn Health, researchers are exploring MDMA as a remedy for PTSD. If the FDA-approved study is successful, the treatment could be available in three years.

BY ERIK OFGANG

Experimental MDMA-assisted psychotherapy sessions take place in a comfortable therapeutic setting, shown in this re-creation.

This is "where the patients receive the MDMA," Sara Reed says as she and UConn psychologist Monnica Williams lead me into a room in the main building at UConn Health in Farmington.

Here UConn researchers are conducting part of a phase 3 Food and Drug Administration clinical trial looking at a promising new treatment for post-traumatic stress disorder. The treatment combines traditional therapy sessions with guided therapeutic sessions using MDMA, a psychoactive drug better known as ecstasy or molly. It has previously been shown to be effective in more than half of participants.

As I take a seat on the couch that patients use during treatments at UConn Health, Williams, the principal investigator in the trial, and Reed, study coordinator for the research, explain that this site is one of 15 spread across the U.S., Canada and Israel. At these sites a combined total of 200-300 people will participate in a double-blind study that is the largest ever to look at the potential for MDMA-assisted therapy treatments for PTSD. Participants will be given 12 non-drug therapy sessions, plus three full-day MDMA-assisted sessions.

Previously, phase 2 trials looked at 107 participants. After treatment with MDMA-assisted psychotherapy, 56 percent of participants no longer showed signs of PTSD when measured two months after treatment. One year later, that number had risen to 68 percent.

The phase 3 trial is expected to be concluded by 2020. If the study goes smoothly, MDMA treatments could be approved as early as 2021, a shocking prospect for a once-controversial area of medicine.

Until recently, MDMA studies and others involving drugs associated with recreational use and abuse were often casualties of the War on Drugs. Researchers, even at prestigious universities, risked ridicule and struggled to secure funding, doing largely unheralded work on shoestring budgets. But the past few decades have seen a tectonic shift in the acceptance of these treatments, and they may be on the way to becoming a part of mainstream science and culture.

Michael Pollan's new book *How to Change Your Mind: What the New Science of Psychedelics Teaches Us About Consciousness, Dying, Addiction, Depression, and Transcendence* was released in May and quickly became a bestseller. Though that work focused on hallucinogens such as LSD, it helped shine a national spotlight on the potential of various drugs traditionally associated with recreation. Elsewhere in Connecticut, researchers at Yale are studying ketamine, known as the street drug Special K, for its potential in treating depression.



Sara Reed, left, study coordinator and sub-investigator for the MDMA-assisted psychotherapy clinical trials at UConn Health Center, and UConn psychologist Monnica Williams, UConn Health's principal investigator for the trials, in the room at the UConn Health Center in Farmington where MDMA-assisted therapy occurs.

PHOTO: ERIK OFGANG

A few years ago, Williams was among those skeptical of psychedelic treatments.

The research is sponsored by the Multidisciplinary Association for Psychedelic Studies (MAPS), a nonprofit pharmaceutical company that studies psychedelic medical treatments. Williams was contacted by MAPS because members of the organization wanted help diversifying their study participants. One of Williams' specialties is race-based trauma, and while she applauded the organization's effort to work with diverse participants, she was wary of the treatment. "I didn't know anything about it and it sounded pretty dubious when it was first explained to me," she recalls.

Even so, Williams was curious. She read studies published in respected peer-review journals and learned that some of the top experts in PTSD treatment believed in MDMA's potential. When she watched videos of real MDMA therapy sessions with real patients, her skepticism subsided.

"What impressed me more than even just the speed of their improvement was the treatment seemed very humane compared to a lot of the empirically supported treatments that we do now," she says. These traditional therapy-based treatments include prolonged exposure therapy where PTSD is treated by having patients re-experience the traumatic event by remembering and engaging with it. "That treatment is very difficult because the clients have to recount their trauma in excruciating detail over and over again and then listen to those on tape every day. I imagined that I was going to see therapy for prolonged exposure with participants while they were under the influence of MDMA, but when I saw the videos, there was no prolonged exposure going on — it seemed like they were getting better on their own, and it seemed a little magical to me."

MDMA's potential in a therapeutic setting should perhaps be less surprising than it is. After all, before it was dubbed ecstasy and became a part of party culture, it was spread across America by psychologists.

■ ■ ■

MDMA was first synthesized and patented in 1912 by the pharmaceutical company Merck. The German company studied it on animals in 1927 and again in the '50s, but concluded it had no potential medical benefit. That could well have been the end of the substance's history if it wasn't for Alexander Shulgin.

Equal parts mad scientist and shaman, Shulgin was a California biochemist whose fascination with mind-altering substances began in the 1960s. An acquaintance of Humphry Osmond, a British psychiatrist who coined the term "psychedelic," Shulgin created one of the world's first biodegradable pesticides for Dow Chemical. In exchange for the patent, Dow gave Shulgin leeway to experiment with mind-altering substances, though company officials eventually grew uncomfortable with the relationship and severed ties.

Later known by a variety of nicknames, among them Dr. X, Dr. Ecstasy and the "godfather of psychedelics," Shulgin, who died in 2014, mostly operated within the law, if occasionally on its outermost edges. During his career, he created a dizzying array of compounds — close to 200, by his count — capable of dramatically altering human perception. These included "stimulants, depressants, aphrodisiacs, 'empathogens,' convulsants, drugs that alter hearing, drugs that slow one's sense of time, drugs that speed it up, drugs that trigger violent outbursts, drugs that deaden emotion — in short a veritable lexicon of tactile and emotional experience," *The New York Times Magazine* wrote in 2005.

The most famous compound of all was, of course, MDMA, which he rediscovered in 1976. After experimenting with it on himself, he thought it could be useful in reducing anxiety and have other therapeutic effects. He shared this idea with colleagues working in mental health and its use was initially spread by psychiatrists and psychologists, who reported it had benefits when used in conjunction with therapy.

MAPS founder Rick Doblin learned about the drug's use as an adjunct to therapy in 1982, but by that point the drug had made its way outside the therapist's office and onto the party scene. The compound was criminalized by the Drug Enforcement Adminstration in 1985. A year later Doblin formed MAPS to continue the study of MDMA in an FDA-approved clinical setting.

Progress for the drug's clinical use was slow but steady. Safety studies were conducted in the late '80s, the first phase 1 study on humans began in 1996. Eight years later, the FDA and DEA approved the first U.S. clinical trial of MDMA in humans as an Investigational New Drug for the treatment of PTSD. That study's positive results led to the phase 3 study in which UConn Health is participating.

■ ■ ■

Study participants in Connecticut and elsewhere are given MDMA in pill form. About 45 minutes after they receive the drug they start to feel its effects. Two therapists oversee the procedure, but the patient is not engaged with them for the whole 8-hour session. "We invite them to lay down and they put on eye shades and listen to music; we have headphones," Williams says. "On average, participants may spend half of their time sort of quietly processing their experiences on their own and half of the time talking with the therapists."

Often during treatments, patients are very emotional, sometimes crying, other times overcome with happiness. Videos of sessions released by MAPS show this. In one, a woman is crying tears of joy and seems euphoric as she describes her fears "dancing" between her and her therapist. In another session, an Iraq war veteran is calm but deeply reflective as he describes feeling more at peace. "Even if I try to think of Iraq and everything, I somehow feel, like, really peaceful about the fact that that's my journey," he says.

Members of the U.S. military have been watching the progress of the study with great interest, as PTSD is a major issue for soldiers. Some research sponsored by MAPS has looked specifically at veterans with PTSD. In addition, MAPS is also sponsoring research into ways MDMA might be used along with therapy to help adults with autism reduce anxiety. The organization also sponsors unrelated research looking at LSD-assisted psychotherapy and other forms of psychedelics and their potential in assisted therapy. Other researchers have begun looking into MDMA as a potential treatment for depression, the most common mental health disorder in the U.S.

Brad Burge, MAPS director of strategic communications, says it's unclear exactly why MDMA seems to help in the treatment of PTSD, but there are various theories.

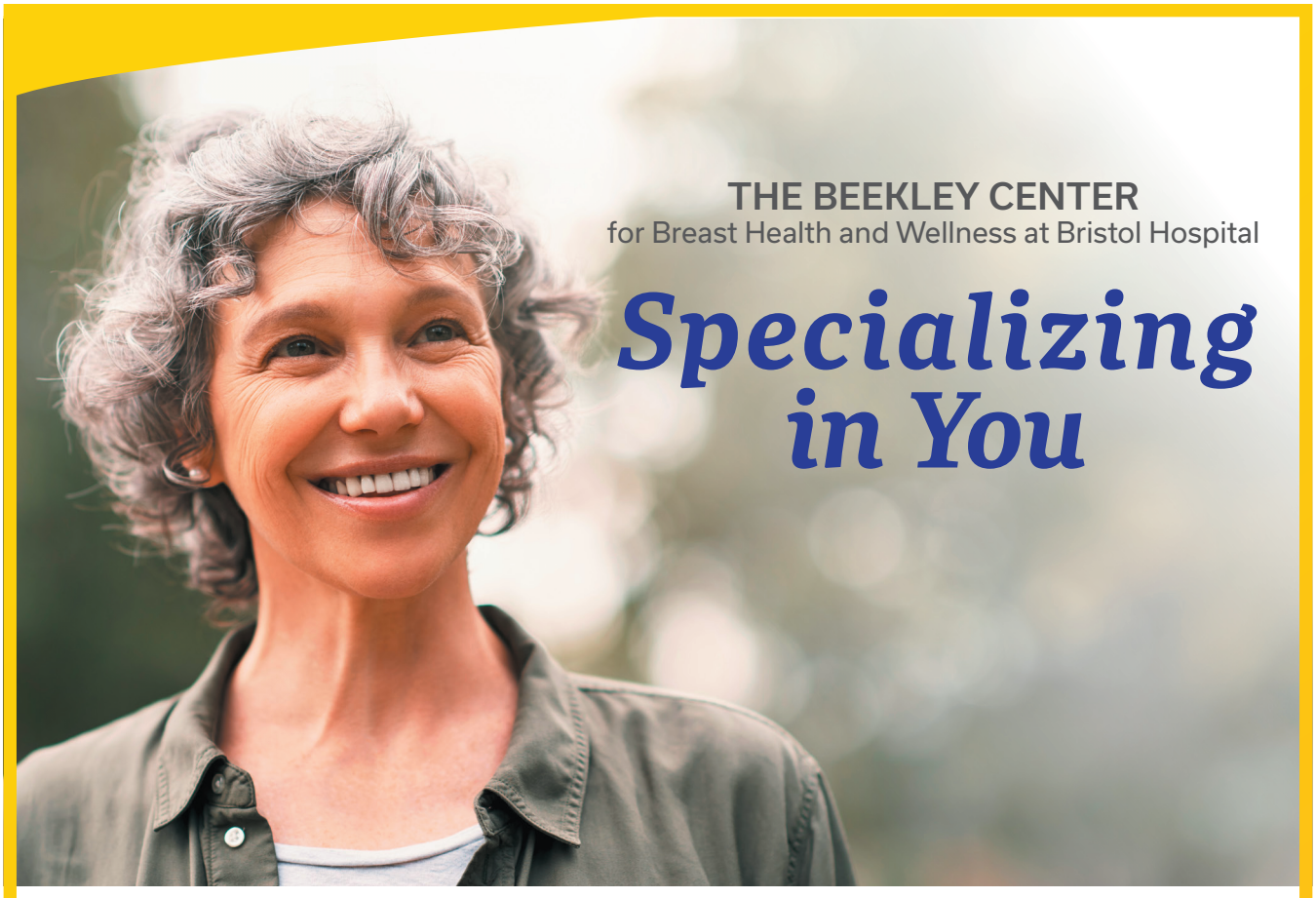
MDMA prompts the release of serotonin and dopamine in the brain, which together can help patients remember trauma and keep them motivated through long therapy sessions. MDMA also prompts the release of hormones associated with trust, bonding and intimacy. "MDMA, when it's used in recreational contexts, is sometimes referred to as the 'love drug' and this is why," Burge says. "It creates these feelings of intimacy, of love and trust in the people around you when you're under its influence. In the context of therapy, it may help people feel more trusting of the therapist they're working with."

Finally, MDMA acts in the amygdala, a primal part of the brain associated with fear and the fight-or-flight response. "People with PTSD have a hyperactive amygdala on average," Burge says. "MDMA actually turns down the volume of the amygdala. It directly reduces activity in the amygdala, we can see that in brain-imaging studies. … People can talk about the most terrifying experiences of their lives in a relatively calm and articulate way."

UConn Health is the only site involved in the phase 3 studies where the staff is actively recruiting and looking at people of color.

"People of color are often very underrepresented in clinical research," Reed says. The team at UConn is dedicated to changing that with this research, an important step to make sure the treatment works for people of various backgrounds.

Williams says, "If a treatment has been developed by white people and tested on white people, then we really don't know whether or not it's going to be appropriate or acceptable or useful or effective with people from a different worldview, different cultural experiences and different outlooks." She adds, "Therapy is very context specific — your participant or client, you understand them within the context of their culture, and because cultures are so different, there are a lot of different ways that people need to be understood."



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This January, Orthopedic Associates of Hartford will unveil a state-of-the-art surgery center at 150 Enterprise Drive in Rocky Hill. The 45,000 sq. ft. facility provides the latest advancements in patient care, while being environmentally responsible and resource efficient. The center was created with one goal – to make this a place where patients would want to come, doctors would want to operate, and employees would want to work. The Center is bathed in natural light and designed to be a comfortable setting for patients to receive the most advanced orthopedic care.

> "...outpatient surgeries are more cost effective for patients, with much lower infection rates, and superior outcomes."

"The future of orthopedics is moving surgeries to outpatient venues," explains Dr. Pietro A. Memmo, Assistant Director of the Orthopedic Associates Surgery Center, who is overseeing construction of the new building along with Dr. Andrew Caputo. "Research, patient satisfaction, and our experience shows that outpatient surgeries are more cost effective for patients, with much lower infection rates, and superior outcomes. That is why we have made this significant investment to build a center that is truly unparalleled in the Northeast."

A wide range of surgeries previously performed in a hospital setting will be performed at the center including shoulder, knee, and hip replacements, spine surgery, shoulder and knee arthroscopy, hand and elbow surgery, general orthopedics, and interventional pain management procedures. Physical therapists will immediately start physical therapy in the post-operative surgical area so that patients can go home the same day. Patients will be able to stay up to 23 hours.

This new center will replace the existing Orthopedic Associates of Hartford surgery center in Rocky Hill located on Cromwell Avenue. Tim Taylor, CEO of Orthopedic Associates looks forward to kicking off 2019 with this major advancement in patient care. "This center raises the bar on orthopedic and musculoskeletal care and takes it to a whole new level. We look forward to opening our newest facility, where our exceptional team can continue to offer patients the best orthopedic care in a setting that maximizes their comfort and convenience."

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Additionally, UConn John Dempsey Hospital is among only a few hospitals in the state to offer a specific cutting-edge neuroimaging technique that involves new software called "RAPID." It facilitates computed tomography (CT) perfusion imaging in emergency settings by making radiologic interpretation of perfusion data simpler, a particularly crucial feature when treating emergency stroke patients. With this advancement, physicians can determine which patients are good candidates for a highly specialized neurosurgical and interventional radiological procedure called mechanical thrombectomy quadrupling, from the narrow window for intervention.

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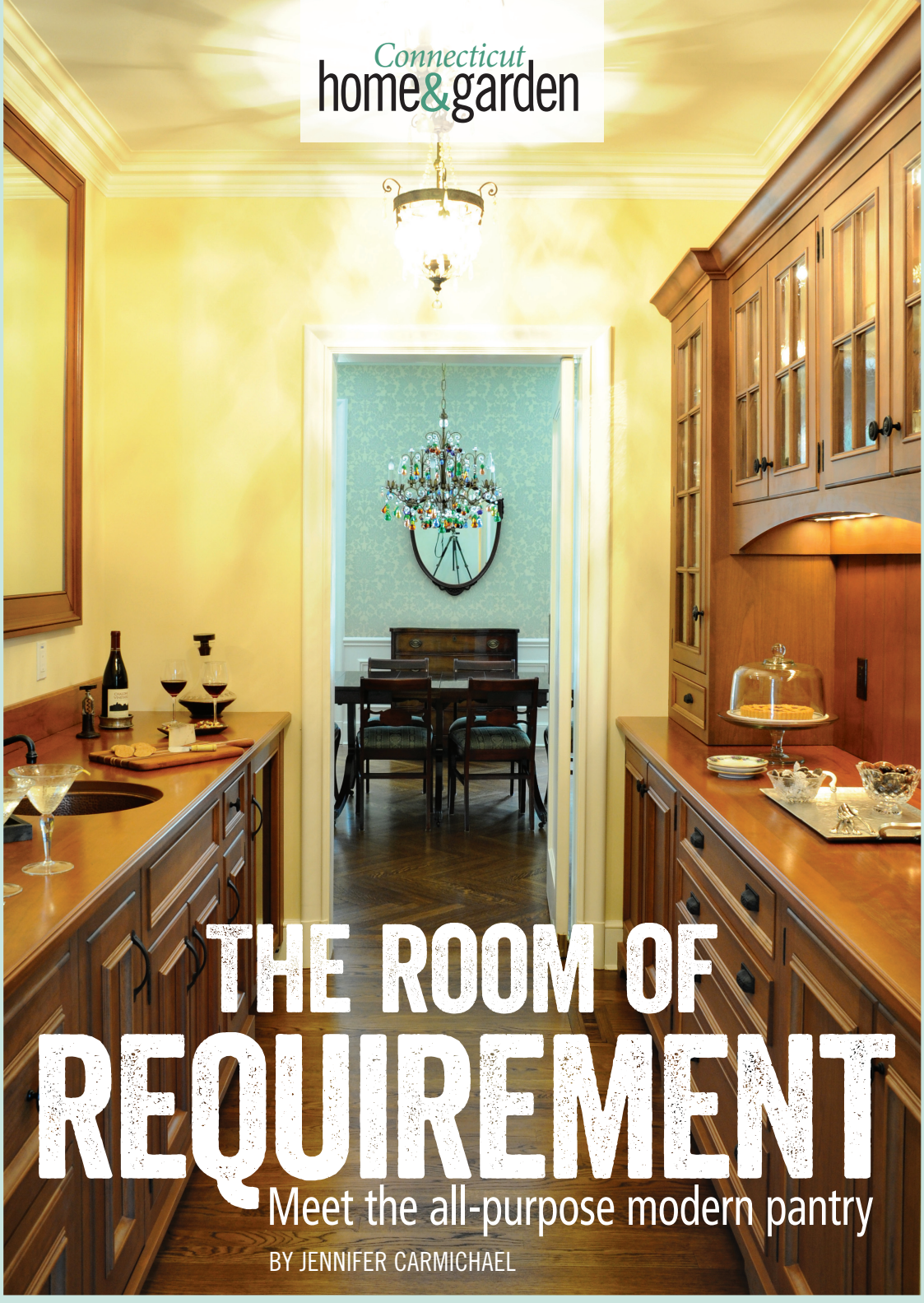
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THE ROOM OF REQUIREMENT

Meet the all-purpose modern pantry

BY JENNIFER CARMICHAEL

PHOTO COURTESY OF POINT ONE ARCHITECTS

For many, the pantry is a bit nostalgic, conjuring up simpler times. It's a closet or walk-in space in the kitchen, or nearby, with shelves lining the walls from floor to ceiling. From canned to boxed goods, paper towels and other non-perishables, everything seems to be stored in there.

If people don't have a pantry, they look to find space to create one — whether outfitting an old closet with shelving or designing a multi-purpose room, combining a pantry with a mudroom and laundry area. Others look to built-in storage — cabinets within the kitchen cabinetry — to solve their pantry needs, if they can't borrow space from another room.

Another option is the butler's pantry, reminiscent of head butler Carson's room in the hit PBS television drama *Downton Abbey,* where he was often seen polishing the silver or decanting wine. Today, butler's pantries often take on the role of a second kitchen. Whether a butler's pantry, walk-in closet, combination room, or standalone cabinet, there are a lot of options, depending on your pantry needs, space and budget.

Borrowing space

"If someone is renovating a kitchen, we have ways of creating pantry space when it is desired," says Rick Gedney, owner of Kitchens by Gedney, based in Madison. "One recent project we did looked like a standard pantry cabinet from the front, but once the doors opened, it's a step-in pantry. We borrowed 18 inches of depth from an adjacent space behind it and built wrap-around shelving inside."

PHOTO: JEFF EVANS

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"People want a kitchen where everyone congregates and where a lot of the main prep happens to be a much more open, naturally lit environment," Gedney says. "They're knocking down the wall between the dining room and kitchen, but it's often too big of a space. So, we'll create a walk-in pantry and bring the scale of the room back down to a nice size.

"If there are space restraints, we'll combine areas. People sometimes want other functions such as a coffee or wine station or charging station. Within six feet of wall, we're able to do a storage cabinet that acts as a pantry with an adjacent counter with a stack that has a coffee machine or a wine cooler built-in. Thanks to built-in appliances and roll out shelving, we're able to make this happen."

Multi-function room

With many people buying in bulk for efficiency, oftentimes there's no room in the kitchen for all of these items. And, even if there was room, these bulk items don't lend themselves to kitchen cabinets. With today's kitchens leaning more contemporary with open shelving or glass cabinetry, many people are feeling the absence of upper cabinets where they would normally store most items behind closed doors.

"Nowadays, the pantry is paramount," says Sabrina Foulke, an architect with Old Lyme-based Point One Architects. "Open shelving is popular, but people still need a place to store all of the things that were once behind the closed doors. We're finding that we're taking the cabinets out of the kitchen and putting them in the pantry or along a passageway on the way to a mudroom."

"We're also seeing a trend of placing a second refrigerator for food storage in the pantry," Gedney says. "Today's refrigeration is getting shallower in depth, so there's less room unless you buy a wider style. But, then you're taking up precious real estate in the kitchen.

"Pet food, big pots, bulky-type items don't lend themselves to clean, modern kitchens. Whether it's a roll of paper towels or dog food, it's three steps away, but out of sight. The pantry not only makes a perfect place to store these items, but a place where the dog can eat too. It can serve a lot of different functions. Imagine stepping into a room between your garage and kitchen, where there's a place for your coat and shoes, a sink, washer and dryer, and cabinets for storage. This is how people want to live today."

Butler's pantry

It would also be nice to live like the Vanderbilts. The Breakers, the grandest



DOUGLAS FOULKE PHOTOGRAPHY

of Newport's summer "cottages" and a symbol of the Vanderbilt family's social and financial pre-eminence in turn-of-the-century America, is home to a two-story butler's pantry.

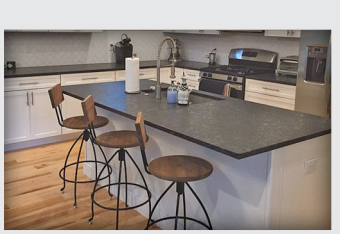
Traditionally, butler's pantries were located between the kitchen and formal dining area. While people aren't living quite so lavishly these days, this old-fashioned idea is appealing to modern homeowners, who want a dedicated, stylish and well-organized butler's pantry that puts entertaining front and center, albeit without the tuxedo-clad help.

"For larger homes, we're designing beautiful, decorative butler's pantries located just off the kitchen or dining room," says Foulke. "Some are basically second kitchens and used as a place to prep, serve and warm up food, as well as clean up. We've equipped them with refrigerators, sinks, wall ovens, wine chillers and dishwashers. Clients are interested in this type of space not only for entertaining, but for storage too."

Along with beautiful countertops, lighting and flooring, cabinets with glass-front doors display serving pieces, tableware, glassware and collectibles. Other cabinets and drawers offer storage organization for large trays, serving platters, utensils, table linens, candles and other items. The butler's pantry also helps keep the main kitchen clutter-free by keeping small appliances behind closed doors.

From a closet with shelving to a high-end butler's pantry, we want a place for everything. If that place is pretty and functional, all the better.

Jennifer Carmichael is a freelance writer for the Hearst Connecticut Media Group.



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BLUE FAVE

by Tom Connor

With growing influence in state politics and a rising national profile, can Chris Murphy capture the soul of the Democratic Party?

The Parkland kids — the student activists and survivors of the mass shooting at Marjory Stoneman Douglas High School in Parkland, Florida, last February that took the lives of 17 students and staff members — had been on the road all summer, championing legislation to prevent gun violence and registering young voters.

Now, on a sweltering afternoon in August, the final stop of the March For Our Lives bus tour had brought them to Newtown to connect with fellow activists and survivors of the horrific mass shooting at Sandy Hook Elementary School in December 2012. While there, the Parkland students meet with Chris Murphy, the junior U.S. senator from Connecticut who, since Sandy Hook, has emerged as the most vocal and resolute crusader against gun violence in Congress, and the Democratic Party's conscience on the issue.

As thousands of supporters mass on the sprawling grounds of the former Fairfield Hills psychiatric hospital, Parkland and Newtown students surround Murphy to share ideas and hear his. Emma Gonzalez, the diminutive Parkland senior who electrified crowds in the immediate aftermath of the shooting with her emotionally charged call for Republican politicians to take action, stands silently nearby, spent from two months on the road. Murphy listens patiently while Matt Deitsch, a 20-year-old Parkland graduate and the group's chief strategist, talks policy and tactics, then the senator says, "I get up every morning knowing what my mission is. I'm embarrassed that it's taken this long to pass a law."

U.S. Sen. Chris Murphy during his speech after being nominated to run for a second term during the state Democratic Convention in Hartford in May.

PHOTO: H JOHN VOORHEES III

Afterward, Murphy says, "I couldn't help both feel anger that these kids had to take time out of their lives to advocate for their safety, but also pride that the movement has come so far that we can turn out these giant numbers. The gun lobby can't put together a group like this, and ultimately this has got to be about winning elections. If there are crowds like this showing up for the March For Our Lives kids all across the country, then there's no stopping us in the midterms."

Murphy, who identifies as a "progressive Democrat," is something of a hero to local activists such as Jackson Mittleman, 16, a student at Newtown High School and co-leader, with fellow senior Tommy Murray, of the Junior Newtown Action Alliance, a youth chapter of the gun-violence prevention group created after the Sandy Hook shooting.

"He's pretty much been there from the start," says Mittleman, who was 11 at the time of the Sandy Hook shooting and who joined the junior alliance in the seventh grade. "Since right after Sandy Hook he's been fighting with us, advocating for stronger laws, and throughout the years been a presence at almost all of our events. He's empowered a lot of people and supported a lot of people and encouraged them to join the fight like he has."

The 45-year-old Wethersfield native is rallying others to the Democratic cause. He was instrumental in both Ned Lamont running for governor and 2016 National Teacher of the Year Jahana Hayes running for Murphy's former seat in the U.S. House of Representatives. Murphy, who has been a mentor to Hayes, is said to have encouraged the political newcomer to run for office and introduced her to influential donors earlier this year. Up for re-election in the midterms on Nov. 6, Murphy also left his imprint on the state political landscape by opening his campaign's considerable coffers to the state Democratic Party.

Signs of Murphy's growing influence on party policies and strategies are hard to miss. People well beyond the borders of Connecticut are taking notice.

MR. MURPHY GOES TO WASHINGTON

A graduate of Williams College and the University of Connecticut Law School, Murphy spent six years in the U.S. House before defeating Linda McMahon, who reportedly spent $50 million on her campaign, for Joe Lieberman's vacated seat in the Senate in 2012. At 39, he was newly elected and the father of two young sons when Sandy Hook erupted in gunfire. Rushing to the school, he stayed with grieving parents until the last of the 20 children and six teachers and aides were carried out of the school. He had found his "mission."

In spite of Murphy's long commitment to health care, education and jobs for Connecticut residents, Newtown was his defining moment in politics.

"He has risen on his strength on the issues — the issues that he cares about or has come to care about or that have been thrust upon him, like gun control," says Denise Merrill, Connecticut's Democratic secretary of the state, who served with Murphy in the state House of Representatives. "Until Newtown, that was not particularly his issue — he was very involved with health care from the time he was a state representative. But when [Sandy Hook] happened, he was the one who elevated the issue and brought it forward and persisted and kept at it in the face of a lot of adversity. It's one of the most contentious issues of our time, and yet he persisted. He's incredibly tenacious. I think it's absolutely sincere, and the kids know it, and the parents know it."

Since then, Murphy has held vigils on the U.S. Senate floor, reciting the names of children killed by guns in Connecticut, and fought for universal background checks and a ban on modifications that allow semi-automatic weapons to fire at an automatic rate.

But it took yet another shooting — the massacre of 49 at a gay nightclub in Orlando on June 12, 2016 — to cause Murphy's innate righteous indignation, in Merrill's view, to surface.

Three days later, he launched a filibuster on the floor of the Senate, promising to hold the floor until Congress acted on gun control legislation — or for as long as he could hold out. It lasted nearly 15 hours, one of the longest filibusters in Senate history. When he finally left the floor after 2 the following morning, Senate Republicans had agreed to hold a vote on two measures Murphy supports — expanding background checks and blocking suspected terrorists from purchasing weapons.

> *He is the leader of our ticket this year, and he's taken this very seriously. He's mobilizing the party itself, he's helping mobilize volunteers all over the state, and he's very effective at that.*
>
> **— Connecticut Secretary of the State Denise Merrill**

"It was just amazing to watch," recalls Nick Balletto, chairman of the state Democratic Party. "It's part of the great American process, and it's not done very often, but he was smart enough to take advantage of it."

The filibuster did not move Congress to enact gun control legislation. But Murphy's efforts rallied fellow Democrats and spotlighted not only his tenacity but his rising role in a party in desperate need of finding its soul.

Building on his role as a national leader in the push for gun control, Murphy spearheaded a drive this past September that, for the first time, united Democrats and the nation's major gun safety groups to raise money for eight Democratic House and Senate candidates challenging Republican congressional incumbents who have sided with the NRA.

ON THE CAMPAIGN TRAIL

Connecticut Republican Party Chairman JR Romano takes a different view of Murphy's efforts, calling his filibuster grandstanding.

"I think he's more interested in elevating his personal profile than in representing the people of the state," he says. "Try scheduling a meeting with him. If you're a powerful special interest

group, you do get a meeting, but if you're a middle-class family who's struggling to make ends meet — if someone wants to talk to him about what's happening in the state — you can't get a meeting with him."

Murphy's supporters say he goes to great lengths to meet constituents, holding annual summer "Walks Across Connecticut." In July, he set out on the third of his treks — from Hartland on the border of Massachusetts to New Haven over the course of four sultry days — talking and listening to residents on a wide range of issues. He received both praise and frustration from people, with the topics of health care and immigration coming up repeatedly. (Last year he walked an estimated 111 miles from Killingly to Danbury, and the year before 120 miles from Voluntown to Greenwich.)

"Here's a guy who doesn't just talk the talk, he walks the walk," Balletto says. "It's amazing to see him reach out to constituents and make sure he's at ground zero. Politicians talk about that but this guy really does it like nobody else has ever done in our state."

Merrill adds, "He gets most of his ideas from ordinary people. He runs around the state and he talks directly to people and he takes their comments very seriously. Most people when they start climbing the ladder become more and more distant, even to people they've known for many years. And he's one person who has not been like that. He's still an ordinary guy. I love that about him."

From practically the moment the senator steps onto the Fairfield Hills grounds in August, people come up to him to air their concerns, or to recall initial meetings, or to introduce their children and have their photos taken with him. Since then, as has been true all year, Murphy's schedule has been packed with town hall meetings, press conferences, constituent events — sometimes as many as four in a day — on many of the most pressing state and national issues of the day: gun control, fighting to keep the Affordable Care Act alive, advocating on behalf of Connecticut farmers and manufacturers, helping spur innovation and jobs creation, supporting immigrant families, addressing the opioid addiction crisis in the state, and arguing on behalf of free trade.

In early September — prior to Canada acceding to President Donald Trump's new trade agreement — Murphy met with employees of the woman-owned Ridgefield Supply Co., a small lumber company, to explore how the recent trade dispute between the Trump administration and Canada was affecting business.



PHOTO: MICHAEL CUMMO

March For Our Lives activists Matt Deitsch, left, and Jaclyn Corin speak at the Fairfield Hills Campus in Newtown on Aug. 12.



PHOTO: TYLER SIZEMORE

Murphy speaks at the Greenwich Democratic Town Committee cookout and campaign rally at Greenwich High School in September.

"The reality is that Donald Trump is using the tariffs as a negotiating tactic to try to renegotiate trade deals that have not been in our favor in a very long time," the state Republican Party's Romano says. "But when [Murphy's] own party has devastated Connecticut's economy through higher taxes, [Murphy] says nothing."

Murphy is quick to offer his opinion on the president's trade tactics. "This trade dispute isn't good for the United States," he says. "My takeaway is the tariffs aren't doing what Trump wants them to do. We have to come to an agreement. We should sit down with the Canadians and get them to change some of their lumber practices in exchange for removing the tariffs. The problem is that President Trump is more interested in browbeating than cutting a deal."

On general principle, Murphy opposes the Trump administration and the Republican-controlled Congress. In April 2017, he donated a reported $320,000 in campaign funds he'd raised to the Connecticut Democratic Party to launch "Fight Back Connecticut," a grassroots initiative to rally Democratic voters throughout the state against Trump's policies.

But no administration official has provoked Murphy's ire more than U.S. Secretary of Education Betsy DeVos. During her confirmation hearings in January 2017, Murphy asked DeVos if she thought guns had any place in or around schools. After she sidestepped the question, Murphy pressed her for an answer. "You can't say definitively that guns shouldn't be allowed in schools?" he asked. When the nominee cited the example of a school in Wyoming that could possibly need guns to protect students from grizzly bears, he grew visibly angry. And when, still avoiding the question, DeVos said her heart bleeds for families affected by gun violence, Murphy cut her off. "I look forward to working with you," he said, "but I also look forward to you coming to Connecticut and talking about the role of guns in schools."

In August, he announced plans to introduce an amendment that would bar DeVos from using federal funds to arm teachers, a move she advocates.

Meanwhile, as a member of the Health, Education, Labor and Pensions Committee, Murphy has initiated or supported a slew of educational bills: the Every Student Succeeds Act, to improve educational equity for students from lower-income families; the College Affordability and Innovation Act, to make college affordable for all students in the country; and the Students Before Profits Act, created to protect students from deceptive practices in the for-profit college sector.

"I think he recognizes that children and young adults in our communities rely on access to the education system," says Hayes, who captured the Democratic nomination for Connecticut's 5th District in August. "He has proven time and time again that he's not afraid to speak out, sometimes when he's the only one speaking out, on these issues. He has made it very clear that he's determined to close some of the gaps in education, to provide access to educational opportunities, and to bring programs and career training back to the state so that all students can experience success."

NOVEMBER AND BEYOND

In the midterm elections this November, Murphy is running against Republican candidate Matthew Corey, 54, a pro-Trump window washer and Hartford pub owner who has lost three House bids to represent the 1st District.

Murphy is the heavy favorite. Still, he's campaigning hard — for himself, clearly, but also for the Democratic Party in Connecticut.

"We're counting on him — he's our leader," Merrill says. "He is *the* leader of our ticket this year, and he's taken this very seriously. He's mobilizing the party itself, he's helping mobilize





Murphy's involvement with state politics includes supporting Jahana Hayes, the 2016 National Teacher of the Year, to run for his former seat in the 5th Congressional District in the 2018 election.

PHOTO: JIM SHANNON





Three days after the June 2016 Pulse nightclub shooting in Orlando, in which 49 people died, Murphy conducted one of the longest filibusters in congressional history in protest of Congress' inaction on gun control.

Murphy speaks with Carmina Cavazos, a University of Hartford professor, in Bloomfield on the first day of his 2018 trek across Connecticut.

TREK PHOTO: DAN HAAR • FILIBUSTER PHOTO: C-SPAN

volunteers all over the state, and he's very effective at that."

Murphy is in the mold of the great Irish Democratic politician in state history, John Moran Bailey, who led the Connecticut Democratic Party from 1946 to 1975. Yet it is on the national stage that Murphy's destiny may truly lie. He's made numerous appearances on cable TV news and is highly active on Twitter, using both mediums to consistently challenge Trump and his policies. He's attracted campaign contributions from entertainment and business luminaries, including those who live outside Connecticut. As a member of the Senate Foreign Relations Committee, Murphy has carved out a space as a prime resister of Trump's "America First" policies, seeking to block the temporary ban on refugees and immigrants from several Muslim-majority nations, and in 2017 proposed doubling U.S. investment in diplomacy and foreign aid. He has been a consistent critic of our nation's cozy relationship with the autocratic leadership of Saudi Arabia.

Murphy is also playing a critical role in strategizing how his party might regain its footing, starting with reclaiming at least one chamber of Congress in November.

"I think this is the most important midterm I've ever been a part of, in part because democracy is on the ballot," he says. "Our political system is gerrymandered to make it very hard for Democrats to take control of Congress. I understand why people are hand-wringing about the state of the Democratic Party, but it is worth remembering that we won the popular vote for the presidency, the Senate and the U.S. Congress. More people across the country voted for Democrats for national offices than for Republicans. So I think we've always got to be engaged in self-improvement as a party. But we also have to fix the rules that allow Republicans to control the White House and the Congress even though the majority of Americans don't want them to."

Murphy might also be one of the Democrats' best bets for winning the presidential election in 2020. Late last year *The Washington Post* declared him the No. 3 potential candidate behind Joe Biden and Bernie Sanders. (He slid down to No. 11 this summer.) Although he has repeatedly debunked the idea, that hasn't stopped others from holding out hope.

Walking across the Fairfield Hills grounds at the March For Our Lives rally in Newtown in August, a woman stops Murphy to beg him to run in 2020.

"We have to get through the upcoming elections first," Murphy says, referring to the midterms.

"Please run!" she says. "We need you!"

Later, he says, "I don't think it's in the cards for me. My focus is really on this election and re-election race and I think it would be pretty foolish to be thinking about anything other than that. I've been pretty clear but I'm sure people are going to continue asking me about running."

After spine surgery, Amanda came back tougher.

Amanda was training for her second IRONMAN® competition, but a genetic back condition became so painful, she could barely stand. Specialists at the Yale New Haven Hospital Spine Center performed a minimally invasive procedure to decompress and fuse her spine. In just a few months, the mother of two was back to enjoying sports with her family and set her sights on another IRONMAN. Yale New Haven Health is a leader in advanced spine surgery so athletes like Amanda can come back stronger.

See Amanda's comeback story at yalenewhavenhealth.org.



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GREAT PLACES TO WORK

CONNECTICUT IS HOME TO SOME GREAT COMPANIES, BUT HERE ARE A DOZEN THAT OFFER EMPLOYEES MORE THAN JUST A PAYCHECK

BY ERIK OFGANG, MIKE WOLLSCHLAGER AND ALBIE YURAVICH

ALSO INSIDE

From an architectural designer pursuing a master's in neuroscience to an attorney who has tested soil for contamination, we spotlight some of the state's workplace heroes who go far beyond the call of duty.

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INCORD



PHOTO: TRACEY ELLER STUDIO



OUR SELECTION PROCESS

In researching this year's list, we've learned what makes a "great" workplace is quite subjective — where one person will rave about the size of their paycheck, another loves having on-site yoga, while another appreciates being able to work from home.

We came up with this list independently — unlike similar articles you may have seen in other publications, there were no fees required to be considered.

We sought suggestions via this magazine, our website and social media, talked to employment professionals and researched top companies in the region.

We then investigated each workplace before including it here. We only considered businesses with 50 or more employees.

Note: Companies not ranked

INCORD

COLCHESTER, MONTVILLE AND NORWICH

CONNECTICUT EMPLOYEES: 104

INCORD.COM

This manufacturer of custom netting products has been on the upswing in recent years, ballooning to more than 100 Connecticut-based employees. Now the largest company of its kind in North America, InCord makes a variety of products ranging from barrier netting for an ESPN2-televised Drone Racing League event to safety netting under bridges being worked on (including the Q Bridge in New Haven) to backyard hammocks. With five facilities spread across Colchester, Montville and Norwich, and plans to grow its Colchester headquarters in the coming years, it's clear there are lots of opportunities for workers. Those opportunities increase through InCord's use of shared knowledge and cross-training. Benefits include profit-sharing and tuition-reimbursement programs, company-matched 401(k), monthly company-wide events such as a summer family picnic and a winter holiday festival, and access to a condo for employees' family vacations.

O&G INDUSTRIES



UNIVERSITY OF HARTFORD

WEST HARTFORD, HARTFORD AND BLOOMFIELD

CONNECTICUT EMPLOYEES: 1,057

HARTFORD.EDU

Spread across 350 acres of a quintessential New England college campus — yet still in the shadows of our state's capital city — the University of Hartford is located within 10 miles of more than a half-dozen area communities. Employees of this private university value the community-like atmosphere and benefits like tuition remission (for employees, spouses and dependent children), comprehensive health insurance options, employee assistance and active wellness programs, and a retirement annuity plan in which UHart almost doubles the employee contribution. President Gregory Woodward meets with small groups of faculty and staff over breakfast throughout the year, and faculty and staff serve on numerous university committees. The area is home to a rich and diverse array of arts and culture, with more than 400 music, dance and theater performances staged annually on campus. Exhibitions in campus galleries feature the work of faculty, students and internationally known artists.



O&G INDUSTRIES

37 CONNECTICUT FACILITIES, 30 CLIENT PROJECT SITES

CONNECTICUT EMPLOYEES: 888

OGIND.COM

This fourth-generation, family-owned company founded in 1923 is in the *Engineering News-Record* Top 400 and is the largest privately held construction company in the state. O&G has a 401(k) plan with company match, company-paid life insurance and long-term disability insurance, and low-deductible health and dental insurance with discount programs that significantly reduce the cost of employee health insurance. Headquartered in Torrington, the company presents an annual Touch-a-Truck event each May that draws about 2,000 people, in addition to other community initiatives like a holiday toy drive, cancer awareness campaign and O&G Builds — a program that engages students with the construction industry. O&G also boasts that the median tenure for their staff is 2½ times longer than the industry median for construction workers in the U.S.



MYSTIC SEAPORT MUSEUM

MYSTIC

CONNECTICUT EMPLOYEES: 250

MYSTICSEAPORT.ORG

Working at this premier maritime museum and restoration shipyard affords the chance to do unique work in an inspiring setting, says Jeanne Gade, director of human resources. "Where else would your coworkers be a shipsmith, rigger, cooper, or curator of maritime photography?" She adds, "The museum's operation generates some rare opportunities for staff members to experience the uncommon. Presently, we have the *Mayflower II* under restoration in our shipyard and earlier this year we had the Viking longship *Draken Harald Hårfagre* on our waterfront. In our exhibition halls we had some of the earliest known Viking artifacts on display along with Yale's famous Vinland Map — a controversial object rarely seen by the public. No matter what department you are in, you have some exposure to these things and it makes coming to work each day special."

BERKSHIRE HATHAWAY HOMESERVICES NEW ENGLAND PROPERTIES

57 CONNECTICUT LOCATIONS

CONNECTICUT EMPLOYEES: 1,750

BHHSNEPROPERTIES.COM

Every year this real estate company holds an awards and services event for employees with a grand prize of $10,000. Throughout the year, employees get to help raise funds for the community; last year they raised $200,000 for the Sunshine Kids Foundation. More importantly, employees here are part of a diverse workplace with people from every continent. "I moved to Connecticut from Puerto Rico in October 2017, after Hurricane Maria hit the island, and from my experience, I can tell you that there is opportunity for growth in the company," says Joanne Anglada, marketing coordinator. "One of the other things that makes this company special is that our president and CEO, Candace Adams, is totally and 100 percent accessible. To talk to her you don't need to go through layers of management, she is very open to communication and fosters a transparent environment of communication."

WEBSTER BANK

123 CONNECTICUT LOCATIONS

CONNECTICUT EMPLOYEES: 2,369

WEBSTERBANK.COM

Employees at this Connecticut-based chain of banks are offered many professional development opportunities. These include career consultation and a job-shadowing program. Employees also have access to career programs and certifications including Licensed Banker programs and the bank's Small Business Certification, as well as access to the bank's destination for online learning, Webster Bank University. Benefits include a 401(k) program with up to 5 percent matching contributions, and a stock purchase plan. Webster pays about 80 percent of all employees' health care costs and contributes to health savings accounts through incentives for employees and spouses who complete preventative health screenings. The company also supports diversity through programs such as the Webster Women's Initiative Network (WeWIN), a resource group dedicated to enhancing the professional growth of women.

NBC SPORTS GROUP

STAMFORD

CONNECTICUT EMPLOYEES: 775

NBCSPORTS.COM

The athletic wing of "the peacock" has been based in Stamford since 2013 and offers highly competitive health, wellness and retirement benefit packages as well as special perks. NBC Sports Group's benefits plans and programs include medical, prescription, dental, vision and life insurance, and complimentary benefit advisory resources from Accolade. The company offers a 401(k) plan as well as an employee stock purchase plan. There are also child and adult care programs, adoption assistance, employee resource groups, flexible summer hours, perks like movie screenings and discounts to next-door neighbor Chelsea Piers sports complex. Unwind with some foosball in the game room while sipping on a coffee from the on-site Dunkin' Donuts. NBC Sports Group is also home to several employee resource groups which help develop leaders, enable networking and mentorship opportunities, and foster diversity of thought and people in the workplace.



YALE NEW HAVEN HEALTH

79 CONNECTICUT LOCATIONS

CONNECTICUT EMPLOYEES: 13,200-PLUS

YNHH.ORG

This health care system with locations across the state has previously been recognized as a top place to work by *Becker's Hospital Review*, *Modern Healthcare* and *Working Mother* magazine. It also earned a "Best Employer for Diversity" distinction from *Forbes*. Employees enjoy a choice of medical and dental plans, disability and life insurance plans, vision coverage, generous paid time off and a 403(b) retirement savings plan with an employer match of 3 percent. Voluntary benefits include auto, homeowners, critical illness, identity theft and pet insurance, a homebuyer assistance program, tuition reimbursement, transit benefit, financial literacy education, and an employee hardship fund. There are also many chances for professional development, and those who work here enjoy being in a top health care setting with some of the smartest and most innovative professionals in the field.



BLUE SKY STUDIOS

GREENWICH

CONNECTICUT EMPLOYEES: 500-PLUS | BLUESKYSTUDIOS.COM

There are flocks of creative folks here at Blue Sky's 55-acre campus, the only feature animation studio on the East Coast. That creativity is shown not only in the studio's animated films — the *Ice Age* and *Rio* franchises, as well as next year's *Spies in Disguise*, featuring Will Smith and Tom Holland, among them — but in the workstations of its artists and technicians. Encouraged to decorate their workspaces to their liking, employees have created a pirate ship, a treehouse, a movie theater with a fireplace, a forested log cabin, and more. And try these perks on for size: free breakfast three times a week, food trucks during the summer, summer party at a local beach, screenings of new 20th Century Fox movies in the 100-seat Acorn Theater, employee art galleries, on-premises chair massages and haircuts, an annual ski and snowboarding trip, and loads of activities such as yoga, tai chi and zumba.





PHOTO: BIRCH BIDWELL

DEFIBTECH

GUILFORD AND BRANFORD

CONNECTICUT EMPLOYEES: 120 | DEFIBTECH.COM

It's a select few companies that can say their employees contribute to life-saving work. Defibtech can say just that, as it is a leader and innovator in the design and manufacturing of automated external defibrillators (AEDs) and mechanical chest compressors. Not only do employees help to design and make these vital devices, they're also trained how to use them and how to perform CPR. At the end of the company-paid training, employees receive their own AED. Headquartered in Guilford and with a manufacturing facility in Branford, Defibtech offers health and wellness plans with preventative care, company contribution for health savings accounts and a 401(k) with company match. "Defibtechers" also get weekly company-paid lunches, a steady supply of fruit, an employee referral program and a 10-year service anniversary gift of travel.

HPONE

TRUMBULL

CONNECTICUT EMPLOYEES: 125

HPONE.COM

For a company that matches people with health care plans, it should come as no surprise that HPOne offers plenty of options to help keep its employees healthy and happy. Of course there are the usual benefits including health, dental, vision, employer-matched 401(k), and annual performance bonuses. But additional perks put HPOne over the top, with a state-of-the-art gym and classes such as yoga and CrossFit all on premises, generous vacation policy and summer hours, and a monthly potluck lunch. A nine-time winner of the Connecticut Technology Council's Tech Top 40, recognizing the fastest-growing technology companies in Connecticut, HPOne has locations in Florida, Arizona and Massachusetts, offering workers plenty of room for growth.

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Managing Partner

A/Z CORP.

NORTH STONINGTON AND HARTFORD

CONNECTICUT EMPLOYEES: 325

A-ZCORP.COM

A privately owned family company in construction, operation and maintenance services, A/Z has worked to build an atmosphere of collaboration and respect for employees in all areas. With its corporate headquarters in North Stonington and a second office in Hartford (and three other out-of-state locations), A/Z offers a range of competitive benefits that include full health, dental, vision, life and disability insurance and 401(k) matching. The main facility includes a full fitness center and basketball court open 24 hours a day for employee use, which comes in handy during down time from supporting hundreds of project sites throughout Connecticut. Construction weeks can be flexed into four 10-hour days and there's recognition for tenure, safety and job performance. A/Z, which is in the *ENR* Top 400, also has an apprenticeship program and offers training in industry-related areas.

SUPERWORKERS

WHEN GOING THE EXTRA MILE IS PART OF THE REGULAR ROUTE

BY MIKE WOLLSCHLAGER

As we celebrate some of Connecticut's Great Places to Work this month, we decided to also peel back the layers a bit and look at some individuals who are pursuing and achieving greatness themselves. We all appreciate a boss or colleague who goes the extra mile, especially when it makes the company as a whole a better place to work. Here are four who fit the bill.



ANN CATINO

PARTNER/ENVIRONMENTAL LAWYER
Halloran Sage, Hartford

PHOTO: ALEX SYPHERS

One of Catino's early projects was the construction of the Meadows Music Theatre (now the Xfinity Theatre) just north of downtown Hartford in the mid-1990s. A crucial part of redevelopment is knowing what's in the ground and knowing the history of the site. Catino worked hand in hand with consultants in the process of digging test pits and installing borings.

"When the earth moves," Catino says, "you want to make sure you're not exacerbating any contamination issues, and you're properly protective of the workers who are coming on site to dig in those materials." The Meadows was built on an old urban landfill, an area also known as a brownfield site. Catino points out that our state has a huge manufacturing legacy along railroad lines and waterways.

She was able to track the history of the site by identifying relics such as railroad ties uncovered during preliminary and exploratory investigations. "All [brownfield] sites are contaminated," Catino says. "And in order to bring them back to productive reuse, you need to know and understand what's out there so that all the contaminated materials or the pollution is appropriately handled."

But not every case in environmental law is the result of a Mr. Burns-type CEO lining their pockets while releasing hazardous materials into the local waterways. Sometimes the intent was good. "When people were dying of malaria in Hamden from all these wetlands [in the late 1800s], they needed to fill them in in order to avert a public health threat," says Catino, noting that the fill used was manufacturing waste. "Here we are 100 years later and we have another problem created because we tried to solve one problem."

One of the biggest cases Catino ever worked on was also in Hamden. In 2001 she represented the town, which was going to be on the hook for a massive cleanup because industrial waste was dumped at the old middle school site.

"We were digging behind the old Hamden Middle School and the two public parks," Catino says. "We started really seeing a profile of the waste that was buried in those areas. It was a lot of ash from the old Winchester Repeating Arms [factory in New Haven], but we also found in the pits, bolts from bolt-action rifles. We could date and determine the type of bolt-action rifle it was."

A great amount of cardboard was found, as well, and Catino could easily date it based on the Winchester logo that changed over the years. Olin Corp., which owned Winchester, was proven to be the culprit.

"It's really gratifying when you see a property that was a brownfield or a contaminated site brought back to productive reuse," Catino says.



ANTONIA CIAVERELLA

ARCHITECTURAL DESIGNER
Tecton Architects, Hartford

While inside a building, the most important thing to each person is that it is structurally sound. We can forgive a lack of natural light in exchange for walls that stay up and floors that hold. But new evidence is coming to light at a rapid pace regarding the correlation between physical spaces and the effects on the brain.

Ciaverella works for Tecton Architects, but is also pursuing her master's degree in neuroscience at the University of Hartford. During her thesis year at Virginia Tech, she worked on a project at an Alzheimer's care center. She studied how Alzheimer's affects individuals and the people around them, and wanted to know what the community could do and how it could be structured differently to support these individuals in a home-like setting.

That's when Ciaverella truly began to see the two worlds coming together. She began to network and discover like-minded people bridging the gaps between architecture and neuroscience. "I started finding my tribe," she says, and she knew to fully realize her passion she would have to go back to grad school and learn as much as she could.

"Whether in a corporate environment or a health care environment, they're finding that nature is a critical component to health and well-being," Ciaverella says. "They're studying a lot about color and memory. And there's some really cool studies about how certain colors will evoke a certain mood, will evoke a certain emotional response. And if you can tie that to a memory and an individual, then they have a stronger connection."

She points out there's no magic space that will be the perfect room for everyone. Personalities and cultures vary, so there's no one-room-fits-all solution. "Spatial variety is really critical, so that within a space, you're providing room for individuals to resonate with one element or the other, one aspect or the other," Ciaverella says. "That will give not only a richness but it will allow more individuals to really feel comfortable and at home."

Ciaverella is in no hurry to get to the finish line at UHart. She's taking it slow, one class per semester. She says it's exciting to have the process drawn out because it allows for more breakthroughs and studies to come to light while she's still in an academic environment.

Share a little knowledge with us, Antonia.

"We have a strong central bias, which means we tend to focus first on the center of an object or place when we visually explore. This could be why symmetry is so powerful, because it reinforces this natural inclination."

If you want even more knowledge, Ciaverella is hosting a Fathom Sip Session, defined as "facilitated interchanges of ideas, perspectives, and beverages, all in service to having your design of the future realized," about dichotomies on Nov. 14 from 6-8 p.m. at Tecton Architects (146 Wyllys St., Hartford).

PHOTO: MIKE WOLLSCHLAGER



GRAYSON COLARUSSO

HORTICULTURAL SPECIALIST
Mental Health Connecticut, six locations

As the son of a dairy farmer from upstate New York, Colarusso has been an avid gardener since he was knee-high to a grasshopper. He's always kept at least a little plot at every place he's lived, and about five years ago he put up a large garden and really got back into the practice. Colarusso then brought his passion to work.

Then an employment specialist at Mental Health Connecticut — which provides programs and services for people with mental health conditions throughout the state — Colarusso took advantage of "lunch with a leader" and pitched his idea to Luis Perez, the president and CEO of MHC. "We have all these locations, we have all this property, we could be doing a little bit more," Colarusso says. "And he agreed, because he is genuinely trying to help people too. We both saw an area where a mental health company could step out of its shell, do a little bit and really impact a lot."

Just a year and a half later, the Gardening, Recovery, and Opportunities for Wellness (GROW) program has greenhouses and gardening classes at six MHC locations. "I find it to be very tranquil in the garden," Colarusso says. "Scientifically based, you are breathing some of the most pure oxygen that you're ever gonna get. Because in an enclosed place where everything is giving off oxygen, and you're the only person breathing it in, it's some of the best air you're going to breathe."

The payoff goes deeper than fresh air. For the people MHC serves, it's also a distraction and a positive way to spend time that will yield positive results. "It kind of disconnects you from what is happening in your outside life, and kind of grounds you back to what's important," Colarusso says. "In that time you can wander through your mind and realize, 'Alright, what was silly today? And what is actually going to affect me tomorrow?' "

Colarusso likens it to a great therapy session, but takes it a step further. He says a lot of the folks who come through MHC don't have a sense of family or community, and the garden provides that. "If you don't have children you really don't have anything to follow every day, and to keep track of," Colarusso says. "And a lot of our folks don't. And with this garden now they have — and I don't want to sound corny — but there becomes this sense of purpose. And they make this connection to another living thing."

While Colarusso offers his support to so many, it was someone who supported him who helped make this possible. Craig Floyd, a farmer in Mystic whose community-based garden donates all its food, offered Colarusso a behind-the-scenes look at how he grows his products and runs his business.

"I see it as the beginning of something a lot bigger, with the trends of food, nutrition and health being so popular and the mental health trend really just on the rise," Colarusso says. "I think with both of those, they'll rise together."



RANDY LeGRANT

EXECUTIVE DIRECTOR | The GeoVisions Foundation, Guilford

LeGrant couldn't have imagined what he tapped into back in 2001, when he helped bring international college students to the U.S. on the State Department-run Summer Work and Travel program. They would come over, work at a theme park or resort for the summer, then go back. It was a diplomatic effort, but teaching them English was paramount. The hope was they would go home thinking more highly of Americans and our way of life, having improved their English.

"The natural next step was, let's send Americans over there," LeGrant says. "Everyone wanted native English speakers to teach them English. In 2006 we decided we would start sending English teachers abroad as a sort of reciprocity. It made sense to us." What also makes sense is the reason why the demand for English teachers increased, even if LeGrant didn't see it coming.

"We had a couple of hotels reach out and say they were getting more and more English-speaking tourists — 'We'd like our staff, our waiters, our bartenders to learn English,'" LeGrant says. "In Costa Rica we heard from the San Jose tourist police and one of their EMT centers. They were picking up English speakers and they couldn't communicate why they were in the ambulance."

On the eastern side of Italy there is a community baseball center where America's pastime is hugely popular. GeoVisions started sending summer camp counselors, and kids wanted to learn English in order to take entrance exams to come to college in the U.S.

LeGrant even went on an ambulance ride-along in Costa Rica. "We thought, 'Oh, we're going to be sending EMTs, they're going to ride along for two or three weeks and they're going to share EMT information.' But then it morphed into not only that, but the guys in the rigs saying, can you come in two nights a week for an hour and a half and teach English. And it was EMT English. It wasn't talking about the weather or somebody's cat, it was, 'How do I speak to an English-speaking tourist who's having a heart attack?'"

As one might imagine, an American working overseas — especially in the Middle East — isn't the safest person on Earth. "I was in Damascus, Syria, two weeks before their civil war in 2010," LeGrant says. "And even then they smuggled me in, in the trunk of a car. As we worked those weeks setting this stuff up, it felt like there was some trouble coming. We had no idea. From there we went into Lebanon because of the refugee camps and ended up in Jordan. And it's a horrible feeling to know how desperate those places are for native English speakers, and how dangerous it is for those native English speakers, so we've pulled out for now. I think all of us here wait for the day where we can send those teachers back in there again."





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THE FIXER



PHOTO: ARNOLD GOLD

THE SON AND YOUNGER BROTHER OF HOOPS LEGENDS, DAN HURLEY ONCE DECLARED HIMSELF "DONE WITH BASKETBALL." HE CONFRONTED HIS DEMONS AND WENT ON TO RESURRECT MORIBUND COLLEGE PROGRAMS AT WAGNER AND RHODE ISLAND.

NOW HURLEY IS THE HEAD COACH OF UCONN, A SCHOOL DESPERATE TO REGAIN ITS PLACE AMONG THE COLLEGE BASKETBALL ELITE. HE CALLS IT THE "ULTIMATE CHALLENGE."

BY DAVID BORGES



PHOTOS THIS PAGE: COURTESY OF UCONN ATHLETICS

IT WAS THE PERFECT HIRE, ALMOST UNIVERSALLY APPLAUDED AS THE IDEAL FIT.

When Dan Hurley was named the 19th head coach in UConn men's basketball history in March, it was clear that he was the right man at the right time for a reeling program.

UConn has largely been off the national radar the past four seasons, no longer in the Big East but instead the relative anonymity of the American Athletic Conference — where the Huskies have underachieved in the regular season since the league's inception in 2013-14. UConn is the lone program to have won four national titles over the past 20 years — not Duke, not North Carolina, and more than Kentucky, Kansas and Louisville combined. But since the improbable 2014 national championship, the program has been mired in mediocrity, and at times, much worse.

It's an important hire. UConn isn't just a basketball team in Connecticut. It's the closest thing the state has to a rallying cry. In a state that agrees on little — Connecticut is the dividing line of Red Sox/Yankees fandom — one of the few things residents can get behind is the Huskies. The program is so enmeshed in the state's identity that atop U.S. Sen. Chris Murphy's Twitter page sit photos of five UConn men's legends: Kemba Walker, Ray Allen, Richard Hamilton, Khalid El-Amin and Emeka Okafor. UConn basketball is Connecticut's brand ambassador.

Into the breach steps Hurley.

"It seems like the perfect marriage," says George Blaney, the former longtime UConn assistant who was Hurley's head coach at Seton Hall.

A former college standout who had a mercurial playing career at Seton Hall, even quitting the game at one point, Hurley understands the pressures of being a Division I player. The son of Hall of Fame coach Bob Hurley Sr., architect of the powerful St. Anthony High School program in Jersey City, New Jersey, he's got coaching in his blood.

"As a teenager, he probably heard things like, 'Scheduling is important' — things kids don't hear about," says another Hall of Fame head coach, Jim Calhoun. "Being a coach, you evolve into it. He was born into it."

Ah yes, Calhoun. It's hard not to see similarities between Hurley — a hard-nosed Irishman from the Northeast, tough yet fiercely loyal to his players, never a great ally of the refs — and the man who originally brought the UConn program back from the dead.

"Blue collar, that's how I always felt about UConn basketball," says Hurley's older brother, Bobby, the former Duke star who was Dan's assistant at Wagner College and the University of Rhode Island. "They really competed and got after you, and that was a reflection of Coach Calhoun. My brother certainly possesses those things. He's got a lot of fire, and he gets players to play for him at a very high level."

Jeff Calhoun, a walk-on player at







Tough love: Unlike Jim Calhoun (shown on bottom of opposite page), Dan Hurley is known for being a cheerleader to his players during games and a drill sergeant at practice. **Opposite page:** Against the backdrop of UConn's four national championships, Hurley has his work cut out for him to restore the program to glory. Calhoun was the Huskies' head coach for three of those titles.

UConn for two seasons in the early '90s who shares a bond with Hurley as the son of a Hall of Fame coach, noticed it when Hurley brought Wagner into Gampel Pavilion in the fall of 2011.

"He kind of reminds me of my father," Jeff remembers thinking while watching from the stands as Hurley spent most of the night barking at refs and pushing his players hard in an ultimate 78-66 loss to UConn. "It was two hours of, 'Let's go to war.' He has that, which I think is what UConn was built on. Yet he's strong enough to be his own man, do it his own way."

Indeed, while Jim Calhoun was mellower in practices but at times a madman on the sidelines, subbing players in and out for the slightest mistake, Hurley is tougher in practices but more of the players' friend during games. He's even been easier on the refs the past couple of seasons. "That goes out the window this year, by the way," Hurley says, perhaps joking, perhaps not.

While he boasts a similar acerbic wit as Calhoun ("Maybe the surgeon helped [UConn guard] Alterique Gilbert with his shooting mechanics. A couple of other players should go see him."), it's usually more light-hearted, sometimes bordering on dad-jokey ("Knock on wood," he likes to say, while tapping his knuckles to his head).

Like Calhoun, Hurley has a knack for turning programs around.

He's called the process of rebuilding from scratch "addicting," to the point where you get the feeling he actually prefers the challenge of flipping a UConn back to relevancy over a more comfortable job at a Georgia, a Louisville or, shudder to think, his brother's alma mater.

"I find the work to be incredibly fulfilling and rewarding," Hurley says. "All the mini-victories along the way: winning those recruiting battles, watching your players improve and change their habits, watching the crowds grow. People here have experienced so much success, but there's something that's a lot of fun about the climb back up."

He spent the last six seasons rebuilding what was a mess at URI, which had won just seven games the year before he took over and hadn't been to the NCAA tournament since 1999. Hurley guided the Rams to NCAA tournament appearances the past two seasons, advancing to the second round both times.

Prior to that, Hurley won 25 games in his second and final year at Wagner, which had won a mere five games the season before he took over.

His pièce de résistance so far, however, may have been at St. Benedict's Prep. Hurley, along with Father Ed Leahy, took over the program, which is located in a dilapidated section of Newark, New Jersey, in 2001 and built it up to where "it was like a college program," according to Blaney, churning out future college and pro players like J.R. Smith, Lance Thomas and Corey Stokes.

Calhoun, who recently came out of retirement to run the new University of Saint Joseph men's basketball program, took over a lifeless UConn program



"I don't know if these types of jobs find me, but I also love the challenge. St. Benedict's, Wagner, Rhode Island — it was kind of creating something from nothing. Obviously, UConn's a different animal. But it's also the challenge of taking a program of this caliber from some hard times, potentially back to the top of the mountain. It's the ultimate challenge."

— Dan Hurley

TOP LEFT PHOTO: TIM COWIE/DAVIDSONPHOTOS.COM; TOP RIGHT PHOTO: ARNOLD GOLD



Hurley faces "The Horde," a media contingent the likes of which he has not encountered at previous coaching positions.

at age 44 and led it to three national championships, four Final Fours and seven Big East tournament titles over 26 seasons. Fellow Hall of Famer Jim Boeheim of Syracuse has called it the single greatest job of program-building in college basketball history.

At 45, Hurley inherits a program that has lost 35 games the past two seasons, including an unprecedented eight by margins of 20 points or more a year ago. Getting back to past excellence will be far from easy.

"He likes to complain," Bob Hurley Sr. says, only half-jokingly. "This is perfect for him. His way of telling you things are going well is, 'We need a lot of work.' "

There will be far more scrutiny at UConn than at Wagner or URI. At least three or four media outlets cover most if not all of the Huskies' road games, and it can be two or three times that at home.

"There's nothing worse than fighting for attention, trying to constantly promote your program and get attention," Dan Hurley says. "Here, it just happens organically."

As Hurley looks over the court from his second-floor office inside the Werth Family Champions Center on the Storrs campus on a late-summer afternoon, he seems perfectly ready for the task at hand.

"I don't know if these types of jobs find me," he says, with a chuckle, "but I also love the challenge. St. Benedict's, Wagner, Rhode Island — it was kind of creating something from nothing. Obviously, UConn's a different animal. But it's also the challenge of taking a program of this caliber from some hard times, potentially back to the top of the mountain.

"It's the ultimate challenge."

Outside the family

Hurley was an eyewitness to two of the early, seminal moments in UConn men's basketball history.

On March 22, 1990, at Meadowlands Arena in East Rutherford, New Jersey, UConn's "Dream Season" became official when Tate George caught a full-court, inbounds pass from Scott Burrell, spun around and hit a 17-footer at the buzzer to give the Huskies a Sweet 16 victory over Clemson.

Seated behind the basket from where Burrell made his throw was Hurley, a St. Anthony High junior. His brother, after all, beat UCLA in an NCAA Regional semifinal that same night.

Two nights later, Duke's Christian Laettner gave UConn a taste of its own medicine, hitting an elbow jumper at the buzzer to thwart the Huskies' bid for the Final Four and end their "Dream Season" in nightmarish fashion. Both Hurley brothers were there — Bobby, the Blue Devils' freshman point guard, on the floor; Dan sitting a couple of rows up at midcourt. "I had a great look at the Laettner shot … unfortunately [for UConn fans]," he says, with a smile.

Hurley would go on to play against UConn numerous times while at Seton Hall and coach against the Huskies as an assistant at Rutgers and head man at Wagner. However, he is the first head coach hired from outside the "UConn Family," with no direct ties to the program, since Calhoun arrived from Northeastern University 32 years earlier.

Preceding Hurley was Kevin Ollie, the former UConn point guard who returned to the program after 13 years in the NBA, first as an assistant for a couple of years, then as head coach following Calhoun's abrupt retirement in September 2012.

Ollie guided the Huskies to their fourth national title in 2014, but the program has wildly underachieved since then, making just one NCAA tourney and ultimately flaming into an unsightly mess of terrible losses, a mass exodus of players, an NCAA investigation and a fight over the $10 million still left on Ollie's contract.

Now Hurley arrives, and the pieces seem to be in place for another rebuild. He's hired a dynamic staff, keeping ties to the UConn family with Tom Moore, the former Calhoun assistant who was on Hurley's

PHOTO: ARNOLD GOLD

staff last season at URI, as well as former star Huskies point guard Taliek Brown.

Moore, who was head coach at Quinnipiac for 10 seasons, remembers going up against Hurley at Wagner. "There was an energy that came from their bench that was palpable, that you could feel," Moore recalls. "A toughness that emanated from the whole program. Very rarely did I ever feel anything like that coming from the other bench. But his teams do a great job taking on his personality."

Moore and fellow assistants Kimani Young and Kenya Hunter are bulldogs on the recruiting trail, recently nabbing a pair of four-star recruits on consecutive September weekends.

Alongside all the way will be Hurley's wife, Andrea, who has never picked up a basketball in her life, has seen thousands of games and still, by her own admission, has "no idea what's going on — nor do I want to," but serves as the ultimate team mom.

"The only thing I can bring is the motherly part of it," Andrea says. "Some of these kids, they're from all over the country, they don't have family around here. This is tough, to play a sport like this, then to have to go to school, be away from their family. It's tough. I want them to know they have support on the female side."

It's mi casa, su casa for the players at the Hurleys'. URI players would frequently have dinner at the head coach's home in Saunderstown, Rhode Island, sometimes without the head coach even there. Since the Hurleys moved into their new Glastonbury home over the summer, players and recruits are frequent weekend visitors — as evidenced by video of an impressive, well-orchestrated slam dunk by nine teammates in the backyard pool on Labor Day that went viral on social media.

"She develops a relationship with these guys that, I think, helps them understand what I'm trying to do more," Hurley says of Andrea. "It improves my relationship with the players."

The players seem to like Hurley's vibe. Consider: Three players and a prized recruit bolted the program after the team's 16-17 horror show two years ago. Another exodus seemed inevitable after last season's 14-18 embarrassment, even after Ollie was fired.

Since Hurley has taken over, however, not a single player has left.

"That was important to me," Hurley says. "I think it was real important for them to understand that I wasn't coming in looking to make transactions to change this place."

And so here he is, a man with no prior ties to the program, whose very last name (thanks to his older brother) was a curse word to Duke-hating UConn fans for so many years, in charge of a rebuild.

The right man at the right time.



THE HURLEY FILE

PHOTO: MITCHELL LEFF



Born

- Jan. 16, 1973, in Jersey City, New Jersey

Family

- Wife Andrea, teenage sons Danny, who attends Seton Hall, and Andrew, who is at Glastonbury High
- Father Bob, a Hall of Fame high school coach, and mother Chris
- Brother Bobby is Arizona State's head coach, and played at Duke and in the NBA
- Sister Melissa, a teacher in Jersey City

Education

- Graduated from St. Anthony High in Jersey City and Seton Hall (1996).

As a player

- Teamed with brother Bobby to lead St. Anthony to the 1989 national championship.
- Played at Seton Hall under P.J. Carlesimo and longtime UConn assistant coach George Blaney, scoring 1,070 points for a team that qualified for three NCAA tournaments and one NIT.

As a coach

- Began assisting his father at St. Anthony in 1996-97 before spending four years (1997-2001) as an assistant coach at Rutgers.
- Head coach at St. Benedict's Prep in Newark, New Jersey, 2001-10, tallying a 223-21 record while producing four McDonald's All-Americans.
- Recorded a 38-23 record in two seasons as head coach at Wagner before taking over at Rhode Island in 2012.
- Was 113-82 in six seasons at URI, securing consecutive NCAA tournament appearances.

If — when? — UConn returns to prominence, whether as a perennial NCAA tournament team, a frequent Sweet 16 participant or — dare we say — a national champion for a fifth time, it isn't hard to picture Hurley standing atop a podium, a freshly cut basketball net draped around his neck, pumping his fist in the air triumphantly and sporting the satisfied grin of yet another turnaround completed.

It would be the latest in a long string of great moments in UConn's history.

And it would be the latest high point in Hurley's remarkable basketball odyssey.

'I knew I was done with basketball'

Two years after watching his brother vanquish UConn, Dan Hurley was playing his home games at the Meadowlands as a freshman point guard at Seton Hall. Already overshadowed by Bobby, who had helped lead Duke to a national title the prior season and would do so again, Hurley struggled. He averaged 2.8 points per game as a freshman and 6.1 as a sophomore while the Pirates couldn't match the success of a few years earlier, when they lost to Michigan in the 1989 national championship game.

"When he got there, the expectations for the team were extremely high," Bob Hurley Sr. says. "The comparisons to his brother were just brutal. He was not enjoying being there. The pressure to win was unbearable."

Coupled with the new freedom of college life — after growing up in a very disciplined home and school environment at St. Anthony — Hurley says he "kind of lost my mind a little bit."

"I wasn't playing well, and I'd always had a little bit of a rebellious thing about me, too," Hurley recalls. "So, my way of dealing with failure was: go out, drink, stay out late and act like a crazy college kid."

He wasn't exactly drinking on the day of a game — but not far from it. Hurley remembers one night partying until about 2 a.m., then playing powerful Ohio State in a nationally televised game at noon at the Meadowlands.

It all came to a head in Hurley's junior season. On Dec. 4, 1993, it was a veritable "Hurley Day" at Madison Square Garden. Bobby, a first-round draft pick by Sacramento the prior June, was in town to face the Knicks in an afternoon game. Later that night, Seton Hall kicked off its Big East schedule against St. John's.

Neither Hurley brother played particularly well that day, but Dan (who went 0-for-6 from the floor in a Pirates loss) took it the hardest. Later that night, he met up with his brother in Manhattan for a "late dinner," and had a confession to make.

He was done with basketball.



Hurley was a standout at Seton Hall, but the pressures of basketball and college life took their toll. When it came time to ask for help, he looked to his older brother, Bobby. Years later, Bobby would be Dan's assistant coach at Wagner and Rhode Island.

"My brother's at Duke, then in the NBA making millions, and I literally can't make a basket. My grades weren't good, my life had no balance. It was like, every leg on the table was wobbly or broken."

— Dan Hurley



"I didn't want to play anymore," Hurley says. "I remember being at the game and the anxiety, the struggling, the nervousness, the depression of failure. It was just overwhelming, suffocating. I really just met him that night to say to him, 'Hey, I'm checking out of this basketball thing for at least a little bit.' "

He was looking for support from Bobby. Not from his parents, coaches or anyone else, just Bobby.

"I felt like I had to get clearance from him to quit, to try to get myself better," he says.

He got it.

"I saw," remembers Bobby, who's now the head coach at Arizona State. "It looked like he was not having fun playing. We had talked about it prior, and I just saw the pressure of all the expectations for a young kid. I thought he made a very mature decision. We talked for a long time that night.

"We relied on each other a lot. We've always been there for each other most of our lives. I think the most important thing was Dan, the person, not Dan, the basketball player, and to know that he could talk to me at any time. I had his back."

TOP PHOTO: COURTESY OF SETON HALL ATHLETICS; BOTTOM PHOTO: COURTESY OF URI

Dan Hurley went underground for a couple of days, hiding in his dorm room (his roommate was home on holiday break), skipping practices and keeping out of contact with everyone, including his parents. Only Bobby knew where he was.

"I was in a very deep, dark depression," Hurley recalls. "I didn't know if I was ever gonna leave the room."

He wasn't suicidal, he just didn't want to face anyone, feeling ashamed, "useless, worthless."

"My brother's at Duke, then in the NBA making millions, and I literally can't make a basket," he says. "My grades weren't good, my life had no balance. It was like, every leg on the table was wobbly or broken."

His mother, Chris, who used to be the scorekeeper at St. Anthony, where Hurley shot 60 percent from 3-point range as a senior ("Obviously, she fudged my numbers," he jokes), finally tracked him down and brought him to a psychiatrist. Both decided that wasn't the right route. He wound up seeing a psychologist on campus, Sister Catherine Waters, with whom he would develop "an incredible bond," and would see once or twice a week for the remainder of his time at Seton Hall.

But it would be a while before Hurley was ready to play basketball again. He missed the Pirates' next game (against UConn, ironically) and the school eventually announced he was taking a leave of absence for personal reasons. He had to get away from basketball, find a way to fall in love with it again.

Then, something happened that put everything in perspective.

Help from an old friend

On Dec. 12, 1993, a week and a day after Hurley had received that much-needed affirmation from his older brother, Bobby was involved in a horrific car accident in Sacramento.

Blindsided by a driver who didn't have his headlights on, Bobby suffered a severed trachea, two collapsed lungs, a fractured left shoulder blade, five broken ribs, a small fracture in his back, a torn anterior cruciate ligament in his right knee, a fractured right fibula and a sprained wrist. He was lucky to have survived.

When Dan Hurley went out to visit him in the hospital, he was overcome with emotion, much of it guilt about how he hadn't appreciated the opportunity to get an education and play college basketball.

"I was in a good position in life," Hurley says, "but I was ungrateful and had no perspective. Bob's accident helped me with that."

Hurley returned to St. Anthony to get back in the gym and work out, and started feeling better about the sport again. Then, Bob Sr. got pneumonia, and Hurley stepped in to help coach the team.

"Even though he was a knucklehead, he commanded the kids' attention," Bob Sr. says. "In the recesses of his brain, he knew he still loved the sport, loved teaching it, and wanted to continue to play."

Hurley re-enrolled at Seton Hall for the second semester and started practicing with the team, playing well. Late in the season, head coach P.J. Carlesimo asked him if he wanted to play out the season. But Hurley declined, instead taking a redshirt. He wanted a fresh start the following season.





Father figures: Legendary New Jersey high school basketball coach Bob Hurley Sr., above, and former Seton Hall coach George Blaney were major influences on the young Hurley's life and career.

Carlesimo was an excellent coach, but he was tough on his players and employed a style not conducive to a point guard. After that 1993-94 season, he left to coach the NBA's Portland Trail Blazers. In came George Blaney, who was like a godsend for Hurley.

Blaney had grown up in the same Jersey City neighborhood as Bob Sr. His younger brother, Jimmy, was Bob Sr.'s teammate in the backcourt at St. Peter's Prep. When George would return home for the summer from college at Holy Cross in Worcester, Massachusetts, where he was a star player, he'd come to the local playground to shoot, and Bob Sr. would retrieve balls for him.

As a coach, he had a more wide-open style of play and, perhaps most importantly, was someone with whom Hurley could talk to about anything. The type of stuff he couldn't talk about with his dad.

"When Coach Blaney came in there, it was the weirdest experience, going into his office and talking about relationships with girlfriends, family," Hurley says. "As a coach, aren't you supposed to be asking about my ballhandling and assist-to-turnover [ratio]? He showed me a valuable lesson that coaching is a connection you need to make with people you work with, the people that play for you, so you can truly have an impact on their life."

Hurley played much better his final two seasons at Seton Hall, averaging 13.8 points per game as a junior and 14.3 as a senior. The calming influence of Blaney and Sister Catherine had a lot to do with that.

But it was late in his senior year, after his basketball career was over, that Hurley met the most important person in his life.

A wild, unpredictable ride

Andrea Sirakides was a Jersey girl, growing up in Freehold, then Toms River. Her parents, Ken and Patty, had grown up in Jersey City, and Ken was an avid sports fan, a Mets and Giants season-ticket holder. He knew of Bob Hurley Sr., and Andrea would accompany him to watch Hurley's St. Anthony battle Christian Brothers Academy in a rivalry game each year.

No doubt Dan Hurley was the starting point guard in a few of those games. Not that Andrea knew, or cared.

"I hated it," she recalls, with a laugh.

A few years later, with dreams of becoming a clothing designer, Andrea wanted to go to the Fashion Institute of Technology in Manhattan. But mom and dad didn't think she was street-smart enough for the Big Apple, and made a deal: go to Seton Hall for a year or two, get your core curriculum under your belt, then transfer to FIT.

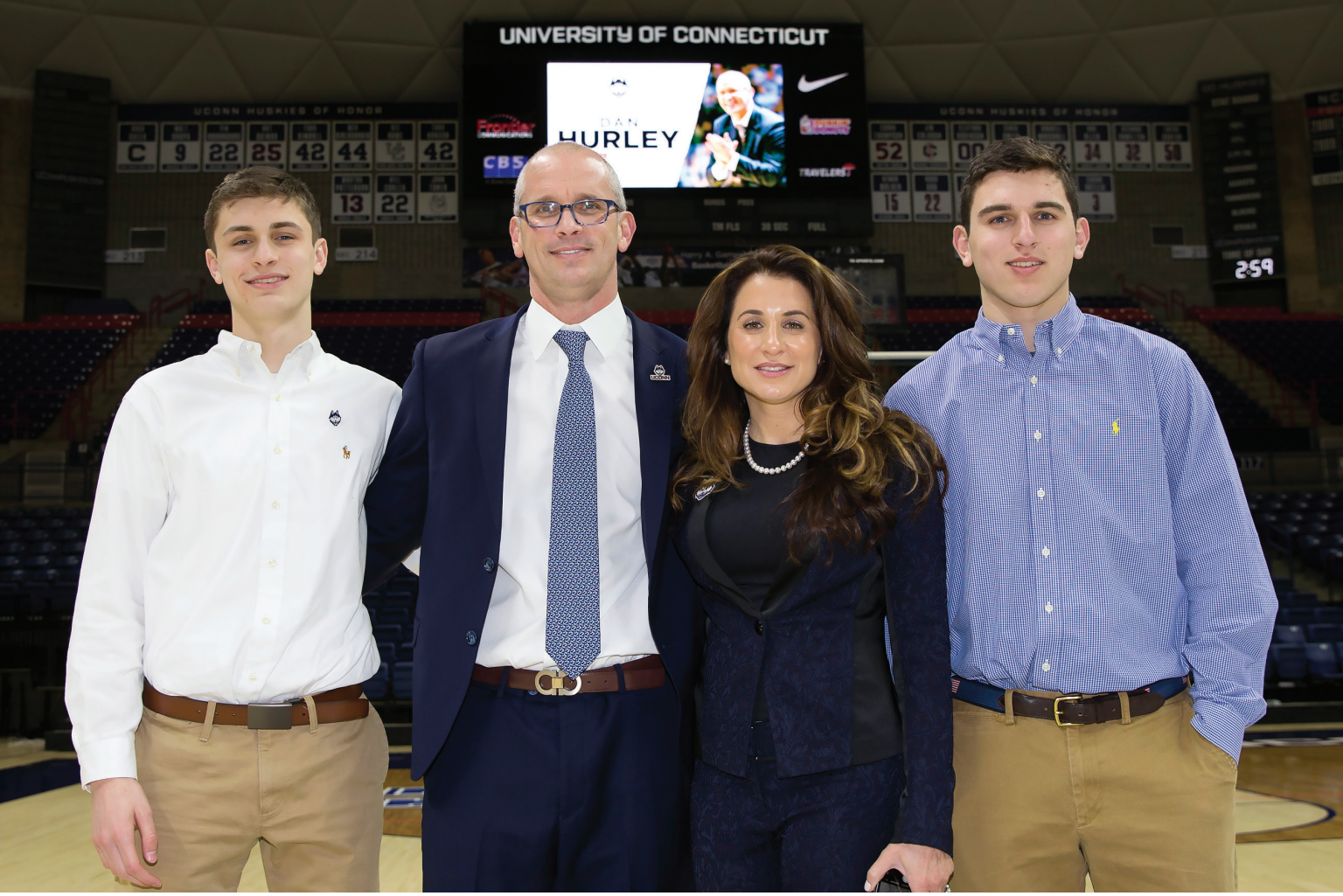
And, after all, "Danny Hurley goes to Seton Hall," her dad told her.

"Who cares?" she replied.

In late March of her freshman year, Andrea's friend, Emily Griffis, took her out to The Hall, a popular campus bar. She was introduced to Hurley, who was "totally rough around the edges" but gave her a ride home that night. They agreed to go out again.

Andrea has naturally curly hair but had

BLANEY PHOTO: AUTUMN DRISCOLL; HURLEY SR. PHOTO: DOUG BONJOUR



Home court: After a time of torturous indecision earlier this year, Hurley and his wife, Andrea, and their two sons, Danny and Andrew, have a new home at UConn.

straightened it the night she met Hurley. When he picked her up for a date about a week later, her hair was curly again. Hurley's first words: "You're not the girl I met at The Hall. You don't look like her!"

Rough around the edges, indeed.

Later that night, they went back to Hurley's apartment, where Andrea started getting nervous. Hurley turned on the TV to watch golf, opened up a package of Ritz crackers and barely spoke. When she asked him to take her home, he got up, went outside, then came back in to inform her that his car had been stolen.

Andrea wasn't so sure, thinking it was a ploy to get her to stay over.

"Are you gonna call the cops?" she asked.

"No, tomorrow," Hurley said.

"Your parents?"

"No, tomorrow."

Andrea slept the whole night sitting up, with shoes and coat on the entire time, in case she had to run out of the apartment. And yet …

"I kinda liked it," she confesses. "I was like, 'This guy's nuts.' I can't stand clingy people, too-affectionate people. I got somebody who wasn't that lovey-dovey kind of guy."

Dad was happy, too, proclaiming, "I can't believe you found Danny Hurley!"

In truth, Andrea helped Danny Hurley find himself.

"Andrea was the best thing ever to happen to me at Seton Hall," Hurley says. "I was just bad in relationships. But I knew I met a special woman."

Dan and Andrea's relationship grew quickly. He had the opportunity to play professionally in Europe that summer, and asked Andrea to come with him.

"You're not married, you're not engaged," Patty Sirakides told her daughter. "You're not going!"

The couple got engaged in August, but Hurley wound up not going to Europe, either. He coached with his dad and worked as a health teacher at St. Anthony for a year, then got a job as an assistant coach at Rutgers, a month before he and Andrea got married in August 1997.

It's been a wild, unpredictable ride ever since. Their first child was due July 7, 1999, but Hurley needed to be out on the road recruiting from July 5 to Aug. 1. So Andrea drank a couple of bottles of castor oil, then walked around their neighborhood all day to induce labor.

Danny Jr. was born on July 1. He's now a sophomore at Seton Hall. Andrew, 16, is at Glastonbury High.

Hurley turned around St. Benedict's, Wagner, then URI, where Andrea developed friendships that will last a lifetime. Ollie was fired on March 10, 2018. A week later, URI was unceremoniously bounced from the NCAA tournament by Duke.

That kicked off an intense week for the Hurleys. On Monday, March 19, UConn athletic director David Benedict met with the Hurleys at their home with a contract offer. Later that day, the couple drove up to Providence to meet with Pittsburgh officials, who offered more money. The following day, URI came in with an offer.

Andrea had to get out of the house for a bit as Hurley wrestled with a decision that would change the family's lives. At one point they were going to stay at URI. Then, no, it's UConn. Then he called his agent: "I'm not going to UConn anymore."

"Monday through Wednesday was a blur," she says. "For something that should have been so exciting, it was awful. He second-guessed himself 27 times."

Finally, the decision was made. Hurley was moving on to yet another rebuilding challenge.

"This is what I do," he told Andrea. "I build programs."

PHOTO: COURTESY OF UCONN ATHLETICS

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PHOTOS: RYAN LAVINE

Masa Appeal

FROM THE OWNER OF CASK REPUBLIC, EVARITO'S IN SOUTH NORWALK IS MODERN MEXICAN ROOTED IN TIME-TESTED INGREDIENTS

BY ERIK OFGANG

By the time we're shown to our seats, Evarito's already has us under its spell.

Upbeat music pumps out of the PA system, the large wooden bar is adorned with fresh pineapples and other fruits, and the shelves behind the bar glow with bottles of tequila and mezcal. The bar is the focal point of an equally large and open space with lofty ceilings, murals and seating for 145.

During our visit, there was also the option for great outdoor seating on a sidewalk patio. A rooftop lounge with water views is in the works for spring. The food, a high-end take on traditional Mexican cuisine with a few modern touches, is a strong complement to the fun atmosphere.

Opened over the summer, Evarito's is the latest restaurant from Skål Restaurant Group, which runs The Ginger Man in Greenwich and the Cask Republic bars and restaurants in New Haven, Stamford and Norwalk. Owner Christian Burns had been eyeing the location, a former furniture store, for several years. A native of Brooklyn, New York, and a graduate of the French Culinary Institute, Burns initially wanted to open a location specializing in Tex-Mex food, the style of cuisine he had fallen in love with while living in Texas.

Over the years he traveled to many areas in Mexico, and his plans for the new restaurant became less Tex and more Mex.

"During all of these travels, the vision for the restaurant morphed into a modern, chic space, just like many places in Mexico City, that showcases our take on authentic Mexican cuisine," he says.

To that end, he brought on chef Hugo Orozco, who grew up in coastal Mexico. Orozco has owned restaurants in Mexico, as well as La Slowteria in Brooklyn, and later worked at Vida Verde in Manhattan.

Together Orozco and Burns have created a seafood-centric menu with a variety of common and not-so-common specialties ranging from fajitas and tacos to an extensive raw bar and dishes

Christian Burns is the owner of Evarito's, which opened this past summer in South Norwalk. **Inset:** Shrimp fajitas on tortilla shells made from fresh masa dough.

openings

A monthly look at some of what's new and exciting on the Connecticut dining scene

Tunxis Tavern, Farmington
The Tunxis Country Club's on-site tavern reopened in early September after renovations. Executive chef Alex Gomez's kitchen is open daily for breakfast, lunch and dinner. The tavern also offers a full bar with beer, wine and cocktails, and has a brunch menu every Sunday from 9 a.m. to 2 p.m. ***87 Town Farm Road, 860-677-1367, tunxisgolf.com/restaurant/tavern***

Gisella's Ristorante, Danbury
This new Italian restaurant offers familiar flavors for Danbury-area diners. It is owned by husband-and-wife team Gisella and Ricardo Duran, who were both longtime veterans of Augie's #1, a popular Hat City eatery that is still open but recently changed hands. Ricardo was the chef for 20-plus years and Gisella worked as a waitress and ran the takeout counter for 18 years. ***4 Starr St., 203-456-6595, facebook.com/greatitalianfood1***

1640 Wine Bar & Kitchen, Hamden
Earlier this year, Park Central Tavern recreated itself to become 1640 Wine Bar & Kitchen. Park Central was conceived as a neighborhood tavern, but at the new restaurant it is wine that takes center stage. The wine list features vintages from across the globe. The food is seasonally inspired Italian-American cuisine. ***1640 Whitney Ave., 203-287-8887, 1640winebar.com***

The Naan, Westport
This new restaurant specializes in Northern Indian dishes. Owner and executive chef Raman Bindra has assembled a kitchen team dedicated to using high-quality ingredients to prepare traditional dishes with modern flourishes. Specialties include vegetarian samosa, chicken tikka, lamb kebab, chicken tandoori and many meat and vegetarian dishes. There is also a full bar. ***361 Post Road W., 203-557-6667, thenaanct.com***

Milestone, Georgetown
Located in Georgetown (a hamlet in Redding), Milestone offers eclectic cuisine centered around its Forza Forni brick oven. Capable of reaching temperatures up to 700 degrees, this oven offers a wide variety of dishes ranging from pizzas such as the Lucy (heritage bacon and baby bella mushrooms) to fish dishes such as roasted wild king salmon. There are also craft cocktails, beer and wine. ***2 Main St., 203-587-1700, milestonect.com***

Baldanza Bistro, Darien
Baldanza Restaurant, a popular New Canaan Italian eatery, has opened a new spot in Darien. It has 2,000 square feet of space and will feature the same award-winning cuisine that earned chef Angela Baldanza a victory on Food Network's *Cooks vs. Cons* in November 2016. The original Baldanza in New Canaan also recently moved to a new location — from 17 Elm St. to 129 Elm St. ***1020 Post Road, 203-309-5777, baldanzacafe.com***

Match Taco, Bridgeport
Matt Storch, owner of Match Restaurant in Norwalk and Match Burger Lobster in Westport, has opened Match Taco in Bridgeport. The new restaurant specializes in Tex-Mex cuisine and occupies the take-out spot that was once home to Nom-Eez, a beloved destination for Vietnamese street food. Nom-eez reportedly will reopen in a bigger location soon, though Storch declined to provide more details as of this writing. Meanwhile, many Nom-eez favorites remain on the menu at Match Taco, including the popular pho and pork buns. ***2992 Fairfield Ave., 203-923-8686, nom-eez.com***

Roost, Hamden
"Fresh, natural and hand-crafted" is the motto at this new spot specializing in chicken sandwiches on potato buns. The menu includes sandwiches like the Super Chicken (fried chicken, pickles and "roost sauce") and K-Pop Chicken (fried chicken, coleslaw and spicy Korean ketchup). Beyond chicken, there are shakes, beer and wine, as well as noodle, grain and salad bowls. ***2308 Whitney Ave., 203-691-1973, roost.kitchen***

Know of a new Connecticut restaurant? Email Erik Ofgang at eofgang@connecticutmag.com.

REVIEW

Evarito's
Norwalk

like wood-fired Portuguese octopus and Veracruz arroz a la tumbada, shrimp, fish, clams and chorizo with chipotle tomato broth.

The fresh-made tortillas were a high point of several dishes. Served warm, they have a rich, smoky taste and each is made to order from fresh masa, the dough used for corn tortillas, supplied to Evarito's by Tortilleria Nixtamal in Queens. "We receive deliveries nearly daily of the white corn and blue corn masa," Burns says. "The only ingredients are corn, water and hydrated lime. Chef Hugo mixes the two colors of masa to make this uniquely colored, fresh, hand-pressed tortilla."

The masa-powered tortillas are a star of the tacos, which include chorizo and cauliflower flavors, and the fajitas. One of the strongest dishes we tried, the fajitas are a mix of old and new. "The goal with the fajitas al carbon was for them to be unique and not what was to be expected from fajitas people are used to," Burns says. "The wood-fired grill is a major part of the unique flavor, along with the marinades we use on the proteins and vegetables. Typically you would see fajitas come with peppers, onion, cheese and sour cream." At Evarito's, those standard ingredients are replaced with wood-fired vegetables including leafy greens, beets and squash. Burns adds that the finishing touches "are the hand-pressed, fresh masa tortillas, salsa roja and cilantro crema."

For a less common but equally well-executed dish, try the Mayan pork rib, slow cooked in a black bean stew with a dense, smoky flavor. "The dish is usually consumed on the Riviera Maya in the Quintana Roo, a state on the Yucatan Peninsula," Orozco says. "While traveling to visit the Coba ruins, [I] came upon a small eatery where the pots had been simmering through the day over embers. This is where the Mayan



Evarito's tortillas are made from a mixture of white corn and blue corn masa dough, which gives them their unique, multi-colored appearance.

ladies served me a dish of only tortillas, black beans, pork and habanero. The marriage of these ingredients was something to remember." As is Orozco's version of the dish.

It will come as no surprise to Cask Republic and Ginger Man fans that the drinks at Evarito's are also a strength. The margaritas and mojitos are made with freshly squeezed lime juice, and neither drink is too sweet. There are several house specialties featuring mezcal including the customer-favorite cocktail Foggy Oasis. For non-alcohol drinkers, there are house-made aguas frescas. And the bar will be about more than just drinks, as Burns plans on hosting DJs, live Latin music and salsa-dancing competitions.

Our visit ended with dessert instead of dancing. My party enjoyed the tres leches cake, and a fun helping of churros, though we had little room for either thanks to generous portions and overly aggressive ordering earlier in the meal.

Evarito's is already a great place to hang out with friends and enjoy well-prepared food, but the restaurant continues to build on its atmosphere. This spring it will open the rooftop patio and bar.

"Our rooftop bar and lounge will be opening by Cinco de Mayo of this coming year," Burns says. "It will be a party."



Pictured: Shishitos and corn guacamole

Below left: Mayan pork rib, a recipe chef Hugo Orozco discovered on a trip to the Yucatan Peninsula

Below right: Cactus salad





PHOTOS: RYAN LAVINE

Evarito's

14-16 N. Main St., Norwalk
203-939-1620, evaritos.com

***Price range**: Appetizers $3-$16, tacos (2 per order) $7.50-$9, tostadas $10-$12, main plates & fajitas $17-$25.*

Hours: Tue.-Thu. noon-1 a.m., Fri. & Sat. noon-2 a.m., Sun. noon-1 a.m. Closed Mon.

Wheelchair accessible

AMBIANCE Fun! Roomy with lots of seating and lofty ceilings, it's a good place to go with a group and is upscale but not fancy. Acoustics were lively, with an upbeat music soundtrack, but conversation was easily audible during our visit early on a Saturday evening before large crowds arrived.

SERVICE One of the restaurant's strengths. Our server was friendly in a sincere way and had great drink and menu suggestions. We decided to move outside shortly into our meal, and this potentially annoying request was handled smoothly.

FOOD Traditional Mexican fare with modern touches and fresh ingredients. The tortillas are a strength and help make the fajitas a must-try.

You Dim Sum, You Lose Some

For the Uninitiated, Golden Palace in Uncasville is a Gamble Worth Taking

UNDER THE RADAR

Every time I scan a menu in anticipation of ordering Chinese food, the possibilities seem endless. Hundreds of choices ranging from familiar to exotic, broken down into categories, somehow always ready in 10 minutes no matter how much you order.

And what do I end up with? Steamed pork dumplings and sesame chicken. Almost every time. Sure I've had lo mein, fried rice, egg rolls, wonton soup and most of the common dishes that are the staples of Chinese American cuisine. But no matter how long I stare, my eyes drift back to my go-tos.

When the idea of checking out Golden Palace for November's Under the Radar was presented to me, I jumped all over it for two reasons. One, I'm always in the mood for pork dumplings and sesame chicken. Two, I haven't needed much of an excuse to head out to Uncasville since I turned 21.

It's no secret that Mohegan Sun has a number of great restaurants to choose from, but just one exit away is a truly authentic Chinese food experience.

Before heading east I checked the Golden Palace website and noticed they offered "dim sum" daily from 10 a.m. to 4 p.m. I had always assumed dim sum was just a dish I had yet to order. A quick internet search corrected my faulty thinking. Dim sum is a style of Chinese cuisine consisting of small, bite-size portions. Perfect for experimenting. The dumplings and chicken would have to wait.

Immediately upon taking our seats, a piping hot pot of green tea was placed on the table (green, jasmine or chrysanthemum tea are the options for the traditional dim sum brunch beverage) along with a paper menu and a pencil. For those familiar with Bartaco, the ordering style is almost identical. Mark each item you want on the menu and before you know it plates are being delivered.

We picked nine for the two of us, mostly because my research led me to believe these were "small, bite-size portions." That was not the case, at least at Golden Palace. The portions were generous, especially for the price (eight of the nine dishes were under $4). And because the food arrives sporadically, we were absolutely stuffed before the last three plates even made it out of the kitchen.

Our first mistake was ordering too much. Our second mistake was ordering three variations (cilantro, minced fish, fatty spare ribs) of steamed rice rolls. The minced fish arrived first and was excellent. Those with texture issues may want to shy away, however, as the rice roll is thick, wide and bordering on gelatinous. The cilantro was also very good but the fatty spare rib was regrettable. I guess some people like fat wrapped around a bone perched atop gelatinous noodles, but I'm not one of them. Also, at $6.75 it was the most expensive item we ordered.

We knew the roast pork croissant and roast pork bun (three of each come with an order) were can't-miss choices. The pork is secondary in both, but the croissant is flaky and light and the bun is doughy and delightful.

Golden fried dough played the part of both palate cleanser and dessert, although there are also four dessert options we did not try — a fried sticky rice flour ball, sponge cake and two Jell-O cakes. The scallion pancake was perfection, and my only complaint about the beef meatballs with bean curd sheet was that it was one of the last dishes to come out. I know it was tasty, but I also know it's not something you dive into when you're already full.

The most interesting item, aside from the aforementioned bone and fat casserole, was sticky rice wrapped in steamed lotus leaves with sausage, pork, chicken, bamboo shoots, mushroom and egg. This really hammered home the idea that we were eating authentic Chinese food, and not the

Brut Force

New Champagne-Inspired Style of IPA Bubbles Up

CRAFT CRUISING
Exploring Craft Culture One Drink and Story at a Time

When Tyler Cox, the brewmaster at Outer Light Brewing Co. in Groton, decided he wanted to learn how to make a brut IPA, he did something both obvious and brilliant. He called the San Francisco breweries that had first brewed the new style.

"I said, 'Hey, I'm a brewer in New England, can you talk to me about how you did it?'" Cox recalls. "As is typically the case in the brewing industry, they were very helpful in taking me through how it was brewed and they sent me a lot of information."

In July, Outer Light became the first Connecticut brewery to offer the beer when it released its Batch Five Hundred Brut IPA. Several other breweries started producing their versions soon after, and though the style remains relatively rare throughout the state, it is possible to find if you keep an eye out.

Conceived last fall by San Francisco brewers at Social Kitchen and Brewery and Cellarmaker Brewing Co., brut IPAs are a new sub-genre of IPAs. They are characterized by their dryness (non-sweetness), light, clear and decidedly non-hazy appearance, and lack of bitterness. The extreme dryness of the beer is accomplished thanks to an enzyme amyloglucosidase ("amylase") that helps the yeast eliminate sugars during the brewing process.

Bruts have been embraced in reaction to the popular New England IPAs, which are cloudy and often on the sweeter side. However, like New England IPAs, they are extremely hoppy with low bitterness, thanks to a brewing process known as late, or dry, hopping. Some brut IPAs produced outside Connecticut are even served at higher carbonation levels to give the beer extra, champagne-inspired pop.

Thimble Island Brewing Co. in Branford offers a Brut Super Dry IPA that is a great easy-drinking beer with some of the tropical fruit-forward flavors associated with a New England-style IPA, but a more refreshing, less thick body.

"We hopped it as we would a NEIPA," says Dan Carr, head brewer at Thimble Island Brewing. "To try and get as close to champagne we used a hop combination that leads to definite notes of white grape and citrus zest, notes and aromatics you would associate with a sparkling white wine or sauvignon blanc."

Forest City Brewing in Middletown offers a brut IPA that is so dry, and has such a light mouthfeel, it is reminiscent of hopped ciders. Owner Chris Coughlin says he heard about the style when it developed on the West Coast and began researching it, "developing the concept of what I would want from a brut IPA — something effervescent and refreshing with a muted malt profile, a light-fruity hop character, and an incredibly dry finish that leaves you wanting another pour."

Outer Light's take on the style is light, and like other bruts, eminently refreshing, with a classic IPA flavor but with a lighter body that gives it many of the good qualities of a lager and makes it a better accompaniment to a meal.

"It's just like champagne — the whole idea is to have this tingle on your tongue from the carbonation and not a whole lot of residual sugar, or in my case no residual sugar, left in the beer," Cox says. "People love it." | ERIK OFGANG |



Roast pork croissant

PHOTO: MIKE WOLLSCHLAGER

Americanized version that's available in almost every town. It was unique, due in large part to the presentation and the flavor gleaned from the lotus leaves. Each bite tasted a little bit different than the last, but the biggest mystery was why it was only $3.75.

For some, trying new foods, particularly from other cultures, can be daunting and intimidating. But the reward outweighs the risk when you discover something new that you really like. And if you find you've ordered something you really don't like, may you have eight other plates to choose from. | **MIKE WOLLSCHLAGER** |

Golden Palace

2173 Norwich-New London Turnpike, Uncasville
860-848-1246, goldenpalace-ct.com
Hours: Sun.-Thu. 10 a.m.-1 a.m.; Fri.-Sat. 10 a.m.-2 a.m.; dim sum: Daily 10 a.m.-4 p.m.
Wheelchair accessible

PHOTO: ERIK OFGANG



Champagne-inspired pop: Thimble Island Brewing Co. in Branford's Brut Super Dry IPA



Fully Baked

LITCHFIELD'S BAKEHOUSE OFFERS AMAZING BREAD AND PASTRIES

BY ERIK OFGANG

The first thing that hits you is the aroma. As soon as the door opens to The Bakehouse in Litchfield, the air is filled with scents of fresh bread, cupcakes, cookies, croissants and other pastries. A few moments later, as you bite into these goods, from a magnificent sourdough bread to a soft Sperlonga loaf, or the warm buttery croissant or perfectly sweetened cookie, you realize your initial senses did not lead you astray.

Allison Varian and Jeremy McKendry opened The Bakehouse in May in the old Litchfield Jail, across from the town green. McKendry is a breadmaking master, having studied the art — and in his hands it is indeed that — at the International Culinary Center in New York City, formerly the French Culinary Institute. After school, McKendry worked as head baker at a Whole Foods Market in Yonkers, New York, where he met Varian, a baker and professionally trained pastry decorator. Three years ago, the couple decided they wanted to open a bakery of their own.

"We came across Litchfield after two years of looking," McKendry says. They quickly fell in love with the spot and thought it would be a perfect place to share their baking skills, and were happy to find the old jail space available. As McKendry puts it, "The jailhouse is a bonus; the town was the prize."

The secret to the bakery's bread, McKendry says, is the pre-ferments, or starters, for the dough. McKendry began using one starter, his "poolish," when he was in culinary school about 10 years ago. "I've been maintaining it ever since," he says. "Its flavor comes from its surroundings. The water, the flour, the time of year, the temperature all play a part."

The fermentation is what creates the rich bread flavors found at the bakery, along with the reverence McKendry and Varien place on the baking process. Asked about their challah bread, a traditional Jewish bread made with eggs and oil and generally eaten on Friday evenings and Saturdays, McKendry says, "Challah is more than just flour, water, eggs and honey, so we treat it that way." The result of this process is a braided challah bread that glistens with a beautiful golden-brown crust and tastes every bit as good as it looks.

When it comes to the pastries, McKendry says it's all about ingredients and execution. "We use flour, water, butter, sugar, salt, math and passion to create great treats," he says. The cupcakes are perfectly presented with flowing designs on their tops, and a flavor that is hard to forget. Popular cake flavors include chocolate ganache and the lemon curd, one of the bakery's signatures. There are also muffins, cinnamon rolls and other treats.

Beyond pastries and bread, The Bakehouse offers excellent coffee, including nitro cold brew on tap, which is sourced from Sacred Ground Coffee Roasters in Sherman.

Both McKendry and Varian are excited to own a business in Litchfield. "We found a town that had a need for our skills," McKendry says. "We couldn't be happier."

The Bakehouse

7 North St., Litchfield
860-361-6423, thebakehousect.com
Hours: Tue.-Sat. 7 a.m.-6 p.m., Sun. 7 a.m.-5 p.m. Closed Mon.
Wheelchair accessible

Pumpkin Harvest Inspires Dessert

BERNARD'S EXECUTIVE CHEF OFFERS A UNIQUE TAKE ON PUMPKIN CHEESECAKE (SEEDS AND ALL)

BY PAMELA BROWN

For Bernard Bouissou, nothing says fall more than decadent pumpkin cheesecake with pumpkin seed brittle. "I'm inspired by all the autumn produce. They didn't really have pumpkins in the south of France, so I love working with them," says the native Frenchman and owner and executive chef of Bernard's in Ridgefield.

Bouissou plans his French-focused menu by following the seasons and utilizing fresh, local ingredients. In 2012, he created a large vegetable garden on the property alongside the restaurant, featuring 28 raised beds, as well as apple, peach and pear trees, and an herb garden. He grows more than half the produce served at the restaurant. "I'm the type of chef who likes to speak with our farmers and vendors to ask them about what they have that is really great right now or if there is something new on the market. Local is something that influences what I do."

Raised in Saint-Étienne-de-Tulmont in southern France, Bouissou began his culinary career at age 13 in the tradition of many great European chefs who embark on apprenticeships at a young age. Upon moving stateside in 1984, Bouissou worked under noted chef Daniel Boulud at Plaza Athénée and Le Cirque restaurants in New York City, then became sous chef at Le Cygne, a banquet chef at Tavern on the Green, and executive chef at La Panetiere in Rye, New York. Bouissou and his wife, Sarah, opened Bernard's in March 2000. Sarah runs her eponymous wine bar upstairs.

"I grew up in the southwest of France, one of 10 kids," says Bouissou, who describes his cooking style as contemporary French with Italian and American influences. "We pretty much grew everything we ate. My uncle had a farm across the street with cows, pigs, sheep and chickens, so every year we would get a large pig and make all sorts of charcuterie, sausage and head cheese. We raised ducks and rabbits and my father hunted." Thus began Bouissou's culinary philosophy of using what



Bernard Bouissou's pumpkin cheesecake, garnished with a sprig of mint and cranberry chutney.

THE CHEESECAKE

CRUST

- 2 cups graham cracker crumbs
- ½ cup honey
- ¼ cup melted butter
- 1½ tablespoons ground ginger

FILLING

- 1½ pounds cream cheese
- 2½ cups pumpkin purée
- 1 cup sugar
- 4 egg yolks
- 2 whole eggs
- 1½ tablespoons crème fraîche
- 1¼ cups heavy cream
- ½ teaspoon vanilla
- 1 teaspoon ginger powder
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ground clove
- ¼ teaspoon ground cardamom
- Juice of 1 lemon

you have and not wasting anything.

From an early age, he helped his mother in the kitchen. "At the age of 11 my parents asked what I wanted to do with my life. Since I always enjoyed being in the kitchen, I went off to culinary school," he says. "After a couple of years working in Europe, I had the opportunity to come to the United States to work for Daniel Boulud. I always wanted to explore other countries, so this was a perfect opportunity."

When Bouissou arrived in the U.S., he did not speak English, but came with a good work ethic and a love of cooking. "Two years later I met my wife, Sarah, also a chef at Le Cirque. Before we got married we moved out to Seattle to experience their food culture for a year, which was fabulous; however, we decided that Connecticut was where we wanted to make our home."



CHEF'S SPECIAL

Pumpkin cheesecake with pumpkin seed brittle

Yield: 10-12 servings • Time: 1 hour

MAKE THE CRUST

- Mix all crust ingredients together, except the melted butter, by hand until incorporated.
- Pour in the melted butter. Continue to mix by hand until all incorporated and able to pack.
- Line an 8-inch springform cake pan with parchment paper on the bottom and spray it with cooking spray.
- Pour crust ingredients in pan and pack down to about quarter-inch thickness.
- Cook at 300 degrees for 6 minutes until golden brown, then remove the crust from the oven and let cool a few minutes until able to touch.

MAKE THE FILLING

- While the crust is cooling, mix all cheesecake ingredients together, except the egg yolks and whole eggs, in a large stand mixer at medium high until smooth.
- Add eggs and yolks, one at time, and mix until smooth, about 2-3 minutes. Set aside.

FINISH THE CAKE

- Line the sides of the crust pan with more parchment and spray with cooking spray.
- Pour batter inside and bake at 225 degrees for 40-50 minutes until center is solid. Tap the sides of the pan — if the mixture is still very shaky, it is not cooked enough.
- Chill the cheesecake 2-3 hours or overnight.

CINNAMON WHIPPED CREAM

2 cups heavy cream
¼ cup sugar
½ teaspoon vanilla
1½ teaspoons cinnamon

- Pour heavy cream into a chilled bowl and beat on medium speed until thickened.
- Add sugar, vanilla and cinnamon; increase speed to medium high until still peaks form.
- Chill until ready to serve.

PUMPKIN SEED BRITTLE

1 cup sugar
½ cup light corn syrup
¼ teaspoon salt
¼ cup water
1 cup pumpkin seeds
2 tablespoons softened butter
1 teaspoon baking soda

- Grease a large cookie sheet and set aside.
- In a heavy, 2-quart saucepan, over medium heat, bring to a boil sugar, corn syrup, salt and water, stir with a wooden spoon until sugar is dissolved and all incorporated.
- Stir in pumpkin seeds. Set a candy thermometer in place and continue cooking, stirring frequently until the temperature reaches 300 degrees or until a small amount of mixture dropped into very cold water separates into hard and brittle threads.
- Remove pan from heat and immediately stir in butter and baking soda, then pour the mixture all at once onto the prepared cookie sheet.
- With two forks sprayed with cooking spray, lift and pull the brittle mixture into a rectangle about 14 by 12 inches. Cool and snap into pieces.

PRESENTATION

After the cheesecake is chilled, remove from the pan and place cake on cake plate. Pipe swirls of cinnamon whipped cream around the top of the cheesecake and garnish each swirl with a piece of the brittle.



PHOTOS: TODD BROWN

‘In Food We Trust’

AFTER 25 YEARS, CAROLE PECK KEEPS THINGS FRESH AT HER WOODBURY EATERY

BY FRANK RIZZO



PHOTO: ALYSON BOWMAN

When she’s not offering culinary tours in the Provence region of France, Carole Peck is right at home at her Good News Cafe in the heart of Woodbury.

Why has Carole Peck’s Good News Cafe in Woodbury remained a top eatery in Connecticut, long after other restaurants have come and gone like so many food fads?

“It’s because I’m stubborn,” says a laughing Peck during a telephone chat from France, which she and her husband, artist Bernard Jarrier-Cabernet, visit several times a year at their country home in the Provence region of Avignon. “I refuse to give up my ideals, my beliefs. My motto is: ‘In food we trust.’ ”

Meaning?

“It’s food you know, food that you can trust, that *I* can trust. Get it? It’s knowing that I’m going to buy the right thing, and that I trust the people I deal with, like the farmer, the fishmonger. And it’s being part of a community which also believes in the same things. We trust each other.”

For a quarter-century, diners have trusted her name-above-the-title restaurant, which takes fresh, locally sourced and organic ingredients and creates something simply sublime.

This month marks 25 years at the three-story converted cider mill, which is also the couple’s home. Asked what will be special this anniversary month, Peck says it will be time for “squash, squash, squash.”

“My duck guy also just texted me that he had legs and breasts and whole ducks, so we’re going to do some duck stuff,” she says. “And I have some people who fish for me, so it depends what they’re bringing in. Swordfish is in season now, so I’ll expect that. Persian rice with swordfish is a wonderful combination this time of year.”

And she has a new gluten-free pizza, which has a crust made from cauliflower “that we’ll do with pears and squash and with — or without — bacon, depending what you like.”

Long before the term “farm to table” was a phrase, much less a movement, Peck and her staff at the 170-seat restaurant were doing what comes naturally.

Diners have responded gratefully. Most are loyal locals who appreciate a divine fresh tuna salad melt — “that’s one I can never take off the menu,” she says — or a freshly baked English muffin. High-profile patrons have included Nicole Kidman, Daniel Day-Lewis, Hillary and Bill Clinton among them.

Good News was not Peck’s first restaurant in Connecticut. Her career as a restaurant owner in the state started in a 100-year-old farmhouse in New Milford owned by Skitch and Ruth Henderson, who had launched the Silo Cooking School there. Peck’s restaurant earned raves and attracted crowds, but had a tiny kitchen, which, after five years, led her to relocate and open Good News. “People in my kitchen have been with me for years.” Delfo Fajardo, her chef, has worked for her for 29 years and started out as a dishwasher.

When asked about the latest food trends, she predicts even more vegan dishes and a growth in popularity of Korean cuisine. Middle Eastern elements “are also coming into their own — and Indian, too, because there’s a lot of vegetarian dishes there. I wish that avocados would wane but I don’t think that’s happening. Everyone wants to be local but they’re eating avocados coming from who knows where.”

Some of her earliest menu items have remained because of their popularity: wok-seared shrimp, lobster soup with meaty chunks, and Miss Peggy’s crispy onion bundle.

Her favorite dish is the market catch of the day with horseradish crust. “Whenever I’m feeling down I take that home,” says Peck, who grew up in Newburgh, New York, surrounded by food typical of a middle-class family of the ’60s and food of her Ukrainian heritage: stuffed cabbage, pierogies and lots of beet dishes.

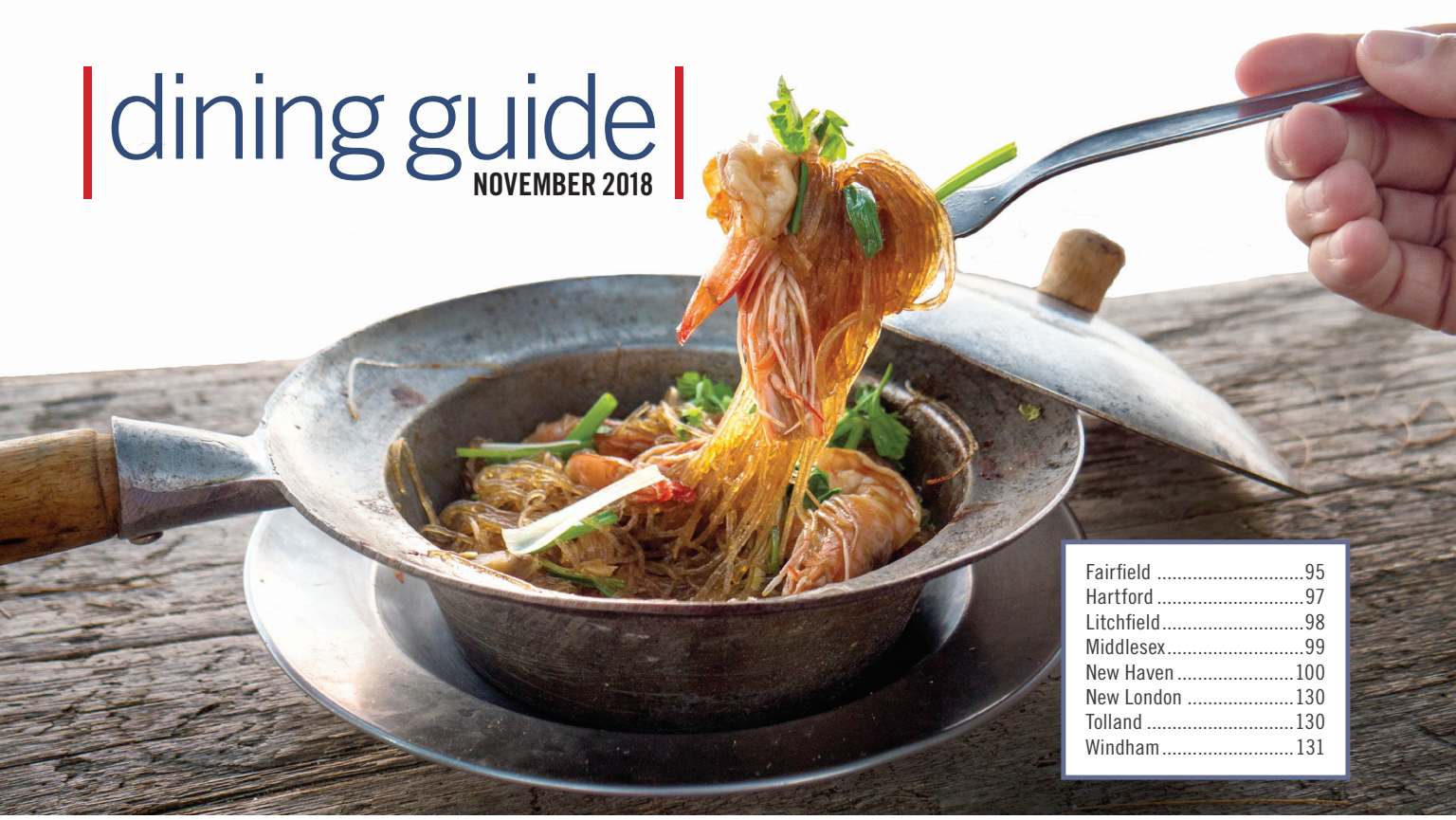
Peck discovered her calling as a teenage short-order cook at Howard Johnson’s, where she says she fell in love with “the whole crazy atmosphere of the kitchen.” She then went to the Culinary Institute of America, which moved from New Haven to Hyde Park, New York, in her second year. She was one of 18 women in the 1973 class of 500 men, only the second class to admit women. Mentored by the CIA’s president, Jacob Rosenthal, she apprenticed with Fernand Granger at New York’s Le Pavillon.

At 24, Peck became one of a handful of female executive chefs in the country at Sea Pines Plantation on Hilton Head in South Carolina, where she oversaw three restaurants and a banquet facility. She would run kitchens on Cape Cod, the Berkshires, Key West and spectacularly at Miami’s Fisher Island. In Austin, she and Bernard opened their own celebrated restaurant, La Provence. Following problems with a business partnership there, she went to La Greco in Manhattan. Then she came to Connecticut — and stayed.

One of her greatest gifts, Peck says, is that she can “compose dishes in my imagination. It’s like composers who hear the music in their heads. I don’t necessarily even have to taste the dish to get it. I just let it happen because when I push it, it doesn’t work. As I get older I understand that you don’t push it. Let it come naturally.”

203-266-4663, goodnewscafe.com

dining guide
NOVEMBER 2018



Fairfield 95
Hartford 97
Litchfield 98
Middlesex 99
New Haven 100
New London 130
Tolland 130
Windham 131

Fairfield County

Aranci 67 • ***Italian*** • **EP** Excellent Sorrento-style Italian food includes best-in-class pasta dishes. • 142 Old Ridgefield Road, Wilton, 203-587-1300 *aranci67.com.* Closed Sun-Mon. L (Tue-Fri) D, $$$, WA

Archie Moore's Bar & Restaurant • ***American*** • **RC** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 48 Sanford St., Fairfield, 203-256-9295 *archiemoores.com.* Open daily. L D LS, $

b Restaurants • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1262 Post Road, Fairfield, 203-955-1208; 230 Tresser Blvd., Stamford, 203-964-8353 *burgersbeerbourbon.com.* Open daily. L D LS, SB (Fairfield only), $, WA

Bar Sugo • ***Italian*** • **EP RC** This beloved Italian restaurant bills itself as the place where "modern Italian meets peasant food." That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 *barsugo.com.* Closed Mon. D SB, $$, WA

Barbarie's Black Angus • ***American*** • **EP RC** Elegant yet cozy atmosphere offering high quality, dry-aged steak on premises, as well as seafood and appetizers paired with an extensive wine list. Expansive brunch, lunch and dinner menu. Reservations recommended. • 5 Eagle St., Danbury, 203-826-7406 *besteakhousedanburyct.com.* Open daily. L D LS SB, $$, WA

Basso Cafe • ***Mediterranean*** Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 *bassobistrocafe.com.* Closed Mon. L (Tues.-Sat.), D, $$$

Bernard's • ***French*** Consistently serving perfectly executed seasonal entrées in an elegant country setting. Reservations recommended. • 20 West Lane, Ridgefield, 203-438-8282 *bernardsridgefield.com.* Closed Mon. L D SB, $$$, WA

The Blind Rhino • ***American*** • **EP RC** Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 *theblindrhino.com.* Open daily. L (Fri-Sun) D, $, WA

Bloodroot • ***Vegetarian*** • **EP** Offers a seasonal menu that might include Vietnamese summer rolls, the Bloodroot burger and Mexican mole. • 85 Ferris St., Bridgeport, 203-576-9168 *bloodroot.com.* Closed Mon. L (Tues., Thurs.-Sat.) D SB, $$, WA

Butcher's Best Country Market • ***Deli*** • **RC** Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 *butchersbestmarket.com.* Closed Sun. L, $

The Capital Grille • ***Steakhouse*** • **EP RC** High-end steakhouse chain offering dry-aged steaks, fresh seafood and world-class wines. Reservations recommeded. • 230 Tresser Blvd., Stamford, 203-967-0000 *thecapitalgrille.com.* Open daily. L (Mon-Fri) D LS, $$$, WA

Cask Republic • ***American*** • **EP** Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 99 Washington St. #2, Norwalk, 203-354-0163; 191 Summer St., Stamford, 203-348-2275 *caskrepublic.com.* Open daily. L D SB, $$, WA

Chip's Family Restaurant • ***American*** Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 525 Tunxis Hill Cut Off, Fairfield, 203-332-3370; 57 Monroe Tpke, Trumbull, 203-590-3331 *chipsrestaurants.com.* Open daily. B L D, $, WA

Coalhouse Pizza • ***Pizza*** • **EP** Besides coal-fired pizza, the jazz-themed menu also includes wraps, burgers and plates, and an extensive draft selection. • 85 High Ridge Road, Stamford, 203-977-7700 *coalhousepizza.com.* Open daily. L D LS, $$, WA

Colony Grill • ***Pizza*** • **EP** This Irish tavern's single menu offering is its one-of-a-kind, thin crust pizza served with a signature "hot oil" topping. • 172 Myrtle Ave., Stamford, 203-359-2184; 1520 Post Road, Fairfield, 203-259-1989; 515 West Ave., Norwalk, 203-866-5252 *colonygrill.com.* Open daily. L D LS, $, WA

The Cottage • ***New American*** • **EP RC** Creative take on American cooking offers a seasonal menu of hand-crafted dishes, inspired by techniques and cultures from various regions around the globe. Reservations recommended. • 256 Post Road E, Westport, 203-557-3701 *thecottagewestport.com.* Closed Mon. D SB, $$$, WA

Crave • ***American*** • **RC** Dishes like eggplant stack, shrimp tacos, the Crave 52 Burger, and lobster ravioli are served in an atmosphere that provides a seamless extension from elegant dining into a stylish, attractive bar setting. • 52 Sanford St., Fairfield, 203-292-8080 *crave52.com.* Open daily. L (Tue-Sun) D SB, $$, E, WA

The Cue • ***Barbecue*** • **EP** Upscale BBQ restaurant with a wide-ranging menu offering traditional and authentic wood fired BBQ dishes, as well as specials, ranging from fresh and locally sourced seafood to homemade pasta to wood-fired steaks. Also serving Sunday brunch. • 2 Pembroke Road, Danbury, 203-207-4669 *thecuedanbury.com.* Open daily. L D SB, $$

Da Pietro's Restaurant • ***Italian*** Chef Pietro Scotti prepares critically acclaimed cuisine. In particular, he's known for his homemade pasta, seafood, meats and game, as well as his signature sauces. • 36 Riverside Ave., Westport, 203-454-1213 *dapietros.com.* Closed Sun. L (Mon.- Fri.) D, $$$

El Segundo • ***Global*** • **EP** Small plates of "global street food" with flavors from places all over the world, in a fun, hip atmosphere. • 3 N Water St, Norwalk, 203-939-9765 *elsegundosono.com.* Open daily. L D LS, $, WA

Elm • ***American*** Drawing inspiration from a local network of farmers and artisans, the inventive and seasonally inspired cuisine here is made with the freshest local, top-quality ingredients and served in an elegant, minimalist environment. • 73 Elm St., New Canaan, 203-920-4994 *elmrestaurant.com.* Open daily. L (Mon-Fri) D SB, $$$, WA

Fat Cat Pie Co. • ***Pizza*** • **EP** A community-based wine-pub featuring small-production wine, craft American beer, thin-crust organic pizza, generous organic salads, artisanal cheese and charcuterie, house-made delectable desserts and a true espresso bar. • 9-11 Wall St., Norwalk, 203-523-0389 *fatcatpie.com.* Open daily. L (Fri-Sat) D, $, E, WA

Fin • ***Japanese*** Specializes in fresh, imaginative sushi and authentic Japanese cuisine. • 1253 Post Road, Fairfield, 203-255-6788; 219 Main St., Stamford, 203-359-6688 *fin-sushi.com.* Open daily. L (Mon-Fri) D LS, $$, WA

Flipside Burgers & Bar • ***American*** Flipside features creative burgers, appetizers, salads & cocktails. Happy Hour Monday-Saturday 3-6pm in the bar featuring 1/2 priced drinks & $3 small plates. • 1125 Post Road, Fairfield, 203-292-8233 *flipsiderestaurant.com.* Open daily. L D, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 *pepespizzeria.com.* Open daily. L D, $, WA

ROOM98/SHUTTERSTOCK.COM

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: $ — inexpensive (under $15); $$ — moderate ($15-$25); $$$ — expensive (over $25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); **EP** = 2018 Experts' Pick; **RC** = 2018 Readers' Choice.

Harlan Publick • ***American*** Blend of restaurant, tap room and patio in the heart of downtown SoNo. • 127 Washington St., Norwalk, 203-831-0727 *harlanpublick.com.* Closed Mon.-Tues. D SB, $$, WA

The Hideaway • ***Pub*** Seafood apps, Southwestern specialties and a bar with an extensive beer selection and late-night pub menu, plus trivia on Wednesdays and live music every weekend. • 30 Grove St., Ridgefield, 203-438-7676 *thehideawayridgefield.com.* Open daily. L D LS, $$, E, WA

Homestead Inn — Thomas Henkelmann • ***French*** Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 *homesteadinn.com/thomas-henkelmann.* Closed Sun.-Mon. L (Tue-Fri), D, $$$, WA

Hoodoo Brown BBQ • ***American*** • **EP RC** This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, 203-438-6033 *hoodoobrownbbq.com.* Closed Mon. L (Fri-Sun) D LS, $, WA

Ichiro • ***Sushi*** Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 *ichirodanbury.com.* Open daily. L D LS, $$, WA

Jesup Hall • ***American*** • **EP** Diverse and ingredient driven, the menu is constantly changing and the food is difficult to label but consistently intriguing. • 90 Post Road E., Westport, 203-557-6198 *jesuphallwestport.com.* Closed Sun. & Mon. L (Thurs, Fri, Sat) D, $$$, WA

Joseph's Steakhouse • ***American*** • **EP** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 *josephssteakhouse.com.* Open daily. L (Mon-Fri) D, $$$, WA

Kolam • ***Indian*** • **EP RC** Offers up a wide variety of regional Indian cuisines. • 316 S Main St., Newtown, 203-426-7143 *kolamrestaurant.com.* Open daily. L D, $$, WA

Kotobuki Japanese Cuisine • ***Sushi*** • **RC** Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. Reservations suggested. • 457 Summer St., Stamford, 203-359-4747 *kotobukijapaneserestaurant.com.* Closed Mon. L (Tue-Fri) D, $$, WA

Little Barn • ***Pub*** Burgers, tacos and farm-fresh salads, served up in a casual atmosphere with an outdoor patio and fireplace. • 1050 Post Road E., Westport, 203-557-8501 *littlebarnct.com.* Open daily. L D LS, $$, E, WA

Little Goose Café • ***Gastropub*** • **EP** Gastropub offering a rarified culinary experience combining indigenous local and American ingredients in a cozy atmosphere. • 397 Commerce Drive, Fairfield, 203-296-9789 *littlegoosefairfield.com.* Open daily. L D LS SB, $$, WA

Local Kitchen and Bar • ***American*** Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 *sonolocal.com, fairfieldlocal.com.* Open daily. L D SB, $$, WA

Lucas Local • ***Seafood*** The ever-changing menu is derived from local fisheries and fire-cooked using natural hardwoods to enhance the flavors. • 48 S. Main St., Newtown, 203-491-2992 *lucaslocalct.com.* Closed Mon. L (Thu-Fri) D SB, $$$, E, WA

Market Place Kitchen & Bar • ***American*** Featuring American farm-to-table cuisine with a locally sourced menu. • 33 Mill Plain Road, Danbury, 203-616-5836 *marketplacedanbury.com.* Open daily. L D LS, $$, WA

Match • ***American*** • **EP** The farm-fresh, seasonal menu at this upscale SONO restaurant changes daily but always offers something intriguing. • 98 Washington St., South Norwalk, 203-852-1088 *matchsono.com.* Open daily. D LS, $$$, WA

Mexicali Rose • ***Mexican*** • **EP** Authentic Mexican food that reflects the rustic tastes of Mexico's Yucatan Peninsula and freshness of the ingredients. • 71 S Main St. #1, Newtown, 203-270-7003 *mexicalirosenewtown.com/.* Closed Mon. L D, $, WA

New Wok • ***Chinese*** • **RC** Chinese dishes such as Fisherman's Casserole and Crispy Walnut Shrimp & Chicken draw inspiration from Szechuan, Hunan, Malaysian, and Thai cuisine. • 228 S Main St # D16, Newtown, 203-270-3738 *newwokrestaurant.weebly.com.* Open daily. L D, $, WA

Nom-eez, Bridgeport • ***Vietnamese*** • **EP** Traditional Vietnamese cuisine and street food made from fresh, clean-tasting ingredients prepared with playful, sometimes quirky creativity. • 2992 Fairfield Ave, Bridgeport, 203-923-8686 *nom-eez.com.* Closed Mon. B (Fri-Sun) L D, $, WA

Note Kitchen & Bar, Bethel • ***American*** Modern American cuisine fused with international influences and paired with wines, craft beers, artisan cocktails, and soulful music. Menu changes frequently based on seasons and availability of ingredients. • 227 Greenwood Ave, Bethel, 203-917-3411 *notekitchen.com.* Open daily. L & D (Mon-Sat) SB, $$$, E, WA

Nouveau Monde Wine Bar & Bistro • ***American*** • **EP RC** This stylish bistro serves elevated American comfort food with an elegant ambiance. Seasonal entrées are served with a wine list with dozens of wines by the glass and well over 100 by the bottle, along with a curated craft beer, spirits, port and sherries list. • 6 Washington Ave, Sandy Hook, 203-491-2723 *nouveaumondewinebar.com.* Open daily. D SB, $$, WA

Paci • ***Italian*** Exceptional Italian cuisine which redefines classic dishes while creating new ones using the highest quality of fresh organic ingredients. • 96 Station St., Southport, 203-259-9600 *pacirestaurant.com.* Closed Mon. D, $$$, WA

Pho Vietnam • ***Vietnamese*** • **RC** A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 *phovietnamrestaurant.com.* Open daily. L D, $$, WA

Positano Ristorante • ***Italian*** This restaurant has been owned and operated by the Scarpati family since 1999. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 *positanosrestaurantwestport.com.* Open daily. L D SB, $$, E

Rizzuto's • ***Italian*** A warm urban environment with a rustic Italian menu. Offerings include an extensive antipasti selection, creative small plates, house-made pasta and wood-fired Neapolitan pizza. • 6 Stony Hill Road, Bethel, 203-790-4444; 540 Riverside Ave., Westport, 203-221-1002 *rizzutos.com.* Open daily. L D SB, $$$

Roberto's • ***Italian*** Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 *robertosmonroe.com.* Open daily. L (Sun) D, $$, WA

Sal e Pepe Contemporary Italian Bistro • ***Northern Italian*** • **RC** Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 *salepeperestaurant.com.* Open daily. L (Mon-Fri) D, $$, WA

The Schoolhouse at Cannondale • ***American*** • **EP** With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 *schoolhouseatcannondale.com.* Closed Mon. L (Fri-Sat) D (Wed-Sat) SB, $$$, WA

Shiki Hana • ***Japanese*** This low-key restaurant offers a variety of sushi rolls, hibachi dishes and Japanese bento meals. • 222 Post Road, Fairfield, 203-259-5950 *shikihanafairfield.com.* Open daily. L (Mon-Sat) D LS, $, WA

The Sitting Duck Tavern • ***American*** Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 *sittingducktavern.com.* Open daily. L D LS SB, $$, WA

South End • ***American*** South End's food philosophy is a simple one; uncomplicated, seasonal, flavorful food, with an atmosphere that is casual. • 36 Pine St., New Canaan, 203-966-5200 *southendnewcanaan.com.* Open daily. L (Wed-Sat) D SB, $$$, E

The Spinning Wheel • ***American*** • **RC** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic-style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 *swredding.com.* Closed Mon. L (Thu-Sat) D SB, $$$, WA



The Spread • ***American*** • **EP** The owners are industry leaders in culinary deviance and solutions, and are focused on delivering great dining experiences. • 70 N Main St., Norwalk, 203-939-1111; 18 W. Putnam Ave., Greenwich, 203-900-1887 *thespreadsono.com.* Open daily. D LS SB, $$, WA

Taproot • ***New American*** • **EP** Open and roomy space where lots of different inspirations come together in excellent dishes that are influenced by what products are in season. Reservations recommended. • 269 Greenwood Ave., Bethel, 475-329-5395 *taprootct.com.* Closed Sun. & Mon. D SB, $$, WA

Tequila Mockingbird • ***Mexican*** The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 *tequilamockingbirdnc.com.* Open daily. D, $$, WA

Thai Delight • ***Thai*** • **RC** Traditionally prepared Thai offerings such as Thai Mango Chicken, Wild Boar Basil and Mango Fish Curry. • 133 Mt Pleasant Road, Newtown, 203-426-0674 *thaidelightnewtown.com.* Open daily. L (Mon-Fri) D, $$, WA

Thai Spice • ***Thai*** • **RC** Traditional Thai recipies including Pad Thai, Big Bowl Soup, Summer Shrimp Rolls and Papaya Salad. • 345 Main Ave, Norwalk, 203-846-3533 *thaispicenorwalk.com.* Open daily. L D, $, WA

Uberti's Fish Market • ***Seafood*** Specialties include fish-and-chips, stuffed scallops, lobster rolls and deep-fried lobster at this seafood market. • 88 Ferry Blvd., Stratford, 203-377-1429. Open daily. L D, $$, WA

Valencia Luncheria • ***Latin American*** • **EP** Venezuelan cuisine served up in large portions in a bright, relaxed atmosphere. • 164 Main St., Norwalk, 203-846-8009 *valencialuncheria.com.* Open daily. B L D SB, $$, WA

Wafu Asian Bistro • ***Asian*** Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 *wafuasianbistro.com.* Open daily. L D, $, WA

Walrus + Carpenter • ***Barbecue*** • **EP** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. A customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 *walruscarpenterct.com.* Closed Mon. L (Wed-Sun) D LS, $$, E WA

The Whelk • ***Seafood*** • **EP** Upmarket, sophisticated seafood with a distinct culinary voice. • 575 Riverside Ave., Westport, 203-557-0902 *thewhelkwestport.com.* Closed Sun-Mon. L (Fri-Sat) D, $$$, WA

Artisan Southport • ***New England*** Unique and innovative casual/fine dining in a country-chic setting, with New England-inspired cuisine influenced by seasonal and farmstead offerings. • 275 Old Post Road, Southport, 203-307-4222 *artisansouthport.com.* Open daily. B L D SB, $$$, WA

Hartford County

@ the Barn • ***American*** This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 *atthebarngranby.com.* Closed Mon. L D (Tues.-Sun.) SB, $$, WA

b Restaurants • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737; 4 Railroad St., Simsbury, 860-658-4477; 138 Park Road, West Hartford, 860-231-1199 *burgersbeerbourbon.com.* Open daily. L D LS, SB (Glastonbury only), $, WA

Barcelona Restaurant & Wine Bar • ***Spanish Mediterranean*** • **EP RC** Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 *barcelonawinebar.com.* Open daily. D LS SB, $$, E, WA

bartaco • ***Mexican*** Upscale, South America- and California-inspired street food a beach resort-type atmosphere. • 971 Farmington Ave., West Hartford, 860-586-8226 *bartaco.com.* Open daily. L D LS, $, E, WA

Bear's Smokehouse Barbecue • ***Barbecue*** • **EP** Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, 860-724-3100; 2152 Poquonock Ave.,Windsor, 860-999-3834; 454 Ellington Road, South Windsor, 860-785-8772 *bearsbbq.com.* Open daily. L D, $, WA

Butchers & Bakers • ***American*** • **EP** Farm-fresh food, house-made desserts and amenities like an outdoor terrace for summer help this place set a new bar for culinary creations, hobnobbing and beyond. • 270 Farmington Ave., Farmington, 860-470-7414 *butchersandbakers.com.* Open daily. L D LS, $$, WA

The Capital Grille • ***Steakhouse*** • **EP RC** High-end steakhouse chain offering dry-aged steaks, fresh seafood and world-class wines. Reservations recommeded. • 44 Front St., Hartford, 860-244-0075 *thecapitalgrille.com.* Open daily. L (Mon-Fri) D LS, $$$, WA

Carbone's Kitchen • ***Italian*** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 *carboneskitchen.com.* Open daily. L (Mon.-Fri.) D, $$, WA

Carbone's Ristorante • ***Italian*** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster pappardelle, grilled scottish salmon and eggplant, and veal cuscinetto. • 588 Franklin Ave., Hartford, 860-296-9646 *carbonesct.com.* Closed Sun. L (Mon.-Fri.) D, $$$, WA

Cavey's Restaurant • ***Italian / French*** • **EP** Choose from handmade pasta and house-cured salami in the Northern Italian restaurant upstairs, or soufflé and buttery foie gras in the luxurious French restaurant downstairs. Enjoy a cocktail with some light jazz in a casual lounge while you decide. • 45 E. Center St., Manchester, 860-463-2751 *caveysrestaurant.com.* Closed Mon. D, $$$, E, WA

Cottage Restaurant & Cafe • ***American*** Family-owned, European-style restaurant offers unique, seasonally inspired dishes and a wide selection of wines, martinis and cocktails. • 427 Farmington Ave., Plainville, 860-793-8888 *cottagerestaurantandcafe.com.* Closed Sun. & Mon. L (Tue-Fri) D, $$, WA

Cugino's • ***Italian*** Upscale casual dining spot offering steak and seafood, and Italian specialties such as chicken piccata and veal alla champignon. Reservations recommended. • 1053 Farmington Ave., Farmington, 860-678-9366 *cuginosrestaurantfarmington.com.* Closed Mon. (except by appt.) L D LS, $$

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dining guide | hartford county

East Side Restaurant • ***German*** Old World-style restaurant specializing in German food, bier and culture in an authentic Bavarian atmosphere. • 131 Dwight St., New Britain, 860-223-1188 *eastsiderestaurant.com.* Closed Mon. L D, $$$, E, WA

El Pollo Guapo • ***Spanish*** • **EP** The menu at this spot from the owners of Mercado offers rotisserie chicken with an attitude, as well as a delicious garlic-lime aioli accent to compliment many of the dishes. • 1866 Berlin Tpke., Wethersfield, 860-436-4982 *elpolloguapo.com.* Open daily. L D, $, L D

Firebox • ***New American*** Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, 860-246-1222 *fireboxrestaurant.com.* Closed Mon. L (Mon-Fri) D SB, $$$, WA

GoldBurgers • ***Burgers*** • **EP** The big (with a capital B) juicy specialties at GoldBurgers are all made with locally sourced beef and include the venue's namesake, the GoldBurger, a monster of a burger made with two patties and crowned by potato chips. • 1096 Main St., Newington, 860-665-0478 *goldburgers.com.* Open daily. L D, $, WA

Grants Restaurant & Bar • ***American*** This West Hartford institution serving casual but inventive dishes like Korean barbecue salmon, lemon ricotta gnocchi, and bison and sirloin burgers. • 977 Farmington Ave., West Hartford, 860-236-1930 *billygrant.com/grants.* Closed Mon. L D, $$, WA

Great Taste • ***Chinese*** • **EP** Multiregional Chinese cuisine in a space suitable for intimate gathering, family get-togethers or large-scale celebrations. • 597 W Main St, New Britain, 860-827-8988 *greattaste.com.* Open daily. L D LS, $$, WA

J. Timothy's Taverne • ***Gastropub*** • **EP RC** This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie and French onion soup. • 143 New Britain Ave, Plainville, 860-747-6813 *jtimothys.com.* Open daily. L D LS, $$, WA

JV's Taproom • ***Pizza / Bar*** • **EP** Bar/pub spotlights steak and wood-fired pizza along with craft beers and specialty cocktails in a casual setting. Rebel Dog Coffee Co., located in the same building, serves up specialty coffees and breakfast sandwiches. • 393 Farmington Ave., Plainville, 860-793-8809 *jvstaproom.com.* Closed Mon. D, $$, WA

Max Downtown • ***American*** Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. • 185 Asylum St., Hartford, 860-522-2530 *maxdowntown.com.* Open daily. L (Mon.-Fri.) D LS, $$$, WA

Max Fish • ***Seafood*** Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 *maxfishct.com.* Open daily. L D LS SB, $$, WA

Max's Oyster Bar • ***Seafood*** • **RC** Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 *maxrestaurantgroup.com/oyster.* Open daily. L D LS SB, $$$, WA

Millwright's Restaurant and Tavern • ***American*** • **EP** Acclaimed chef Tyler Anderson leads the team serving up farm-fresh dishes and an exciting wine menu at this renovated 17th-century mill. • 77 West St., Simsbury, 860-651-5500 *millwrightsrestaurant.com.* Closed Mon. D SB, $$$, WA

ON20 • ***Contemporary French / American*** • **EP RC** Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., Hartford, 860-722-5161 *ontwenty.com.* Closed Sun. L (Mon-Fri) D (Thu-Sat), $$$, E

Pho 501 • ***Vietnamese*** • **EP** Dedicated to keeping it simple, with the best soups and authentic Vietnamese family recipes. • 501 Main St., East Hartford, 860-569-3700 *facebook.com/pho501.* Closed Mon. B L D, $

Republic • ***Gastropub*** • **EP** Handcrafted beers, boutique wines and small-batch bourbons are offered at this high-end pub. • 39 Jerome Ave., Bloomfield, 860-216-5852; The Linden, 10 Capitol Ave., Hartford, 860-310-3269 *republicct.com.* Open daily. L (Mon.-Fri.) D LS, $$

Restaurant Bricco • ***Italian*** • **EP** Every dish is crafted from scratch, holding true to the essentials of Sunday dinner. • 78 Lasalle Road, West Hartford, 860-233-0220 *billygrant.com/bricco.* Open daily. L (Mon-Sat) D, $$$, WA

Rooster Co. • ***American*** • **EP** Rotisserie chickens made to perfection are the heart and soul of menu here. • 1076 Main St., Newington, 860-757-3969 *roostercompany.net.* Open daily L D SB, $$, WA

Ruth's Chris Steak House • ***Steak*** Famously known as "the steak that speaks for itself," the steaks served here are customer-aged USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 *ruthschris.com.* Open daily. L (Sun) D, $$$, WA

Savoy Pizzeria and Craft Bar • ***Pizza*** • **RC** Pizza made with artisanal dough and baked in 900 degree wood-fired ovens can be paired with select wines for a true Neapolitan experience. • 32 LaSalle Road, West Hartford, 860-969-1000 *maxrestaurantgroup.com/savoy.* Open daily. L D LS, $, WA

Sayulita • ***Mexican*** • **EP** Named for a Mexican fishing village, this restaurant has a party vibe and uses top-of-the-line ingredients. Specialties include a variety of tacos and Ceviche de Playa. • 865 Main St., Glastonbury, 860-430-9941 *cantinasayulita.com.* Open daily. L (Sat-Sun) D, $$, WA

Shady Glen • ***American*** A dairy bar/restaurant known for cheeseburgers and ice cream. • 840 Middle Tpke. E. and 360 Middle Tpke. W., Manchester, 860-649-4245. Open daily. B L D LS, $, WA

Smokin' with Chris • ***Barbecue*** • **EP** Specializes in barbecue and other smoked meats, but also offers specialty salads, seafood and vegetarian dishes. • 59 W Center St., Southington, 860-620-9133 *smokinwithchris.com.* Closed Mon. L D, $$, E

Staropolska • ***Polish*** Authentic homemade Polish cuisine prepared fresh daily and an in-house bar. • 252 Broad St., New Britain, 860-612-1711 *staropolska.net.* Closed Mon. L D, $

The Tavern at Keney Park • ***American*** Stop in for a quick burger or dine on entrées like four-cheese mac 'n cheese, Moroccan-style braised short rib or crispy chicken & French toast. • 171 Windsor Ave., Windsor, 860-757-0658 *tavernkp.com.* Closed Mon-Tues. L D SB, $$, WA

Trumbull Kitchen • ***American*** "Global comfort food" is served at communal tables at this sophisticated city brasserie. • 150 Trumbull St., Hartford, 860-493-7417 *maxrestaurantgroup.com.* Open daily. L (Mon-Sat) D LS, $$, WA

Vinted Wine Bar & Kitchen • ***Tapas*** This exciting restaurant in Blue Back Square serves over 70 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 *vintedwinebar.com.* Open daily. L D LS SB, $$, WA

Zohara • ***Mediterranean*** • **EP** Flavors of the Mediterranean, particularly Middle Eastern flavors, in an upscale setting alongside craft cocktails featuring Mediterranean-inspired spices, and wines from the region. • 991 Farmington Ave., West Hartford, 860-955-0300 *zoharact.com.* Open daily. L D LS SB, $$, WA

Artisan West Hartford • ***New England*** Unique and innovative casual/fine dining in a country-chic setting, with New England-inspired cuisine influenced by seasonal and farmstead offerings. • 1 Memorial Road, West Hartford, 860-937-2525 *artisanwesthartford.com.* Open daily. L D SB, $$$, WA

Litchfield County

@ the Corner • ***New American*** • **EP** Café, pub and restaurant with wide section of craft beers and offering entrees like sirloin strip steak poutine and shrimp & lobster saute. Reservations available. • 3 West St., Litchfield, 860-567-8882 *athecorner.com.* Open daily. L D, $$, WA, E

Arethusa al Tavolo • ***New American*** • **EP** This high-flying, country restaurant serves a rotating seasonal menu of sparkling dishes using ingredients from their namesake dairy farm. • 828 Bantam Road, Bantam, 860-567-0043 *arethusaaltavolo.com.* Open Thurs.-Sun. L (Sat-Sun) D, $$$, WA

Community Table • ***American*** • **EP** Recently reopened, new chef Paul Pearson serves farm-fresh cuisine in a sophisticated yet laid-back atmosphere. • 223 Litchfield Tpke., Washington, 860-868-9354 *communitytablect.com.* Closed Wed. D, $$$, WA

The Cookhouse • ***Barbecue*** "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 *thecookhouse.com.* Open daily. L D, $$, WA

The Hopkins Inn • ***Austrian/American*** • **EP** A country inn with an Old World atmosphere known for wienerschnitzel, backhendl and escargot. • 22 Hopkins Road, Warren, 860-868-7295 *thehopkinsinn.com.* Closed Mon. B L (Tue-Sat) D, $$$, WA

John's Café • ***New American*** • **RC** Popular spot for New American cuisine with a Mediterranean accent: grilled pizzas, ricotta gnocchi and salmon with morels. • 693 Main St. S., Woodbury, 203-263-0188 *johnscafe.com.* Open daily. L (Mon-Sat) D, $$, WA

Litchfield Saltwater Grille • ***Seafood*** Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Litchfield, 860-567-4900 *litchfieldsaltwatergrille.org.* Open daily. L (Wed-Sun) D, $$$, E, WA

Mountainside Café • ***Farm to Table*** Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 *mountainside.com/cafe.* Open daily. B L SB, $, WA

The Old Oak Tavern • ***American*** Rustic tavern offering American comfort foods like homemade mozzarella sticks, corn and clam chowder, and Southern fried chicken in a rustic tavern environment. Local craft brews available on tap. • 1 South Kent Road, Gaylordsville, 860-355-1100 *theoldoaktavern.com.* Open daily. L (Fri-Sun) D SB, $$, E WA

The Restaurant at Winvian Farm • ***French*** • **EP** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. Smart casual attire and reservations required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com.* Closed Mon.-Tues. L (Sat-Sun) D, $$$, WA

Swyft • ***American*** An upscale menu that would be basic elsewhere is elevated to fine dining here through quality ingredients and skilled cooking techniques. • 3 Maple St., Kent, 860-592-0404 *orehillandswyft.com.* Closed Sun. & Mon. L (Wed-Sun) D, $$, WA

The Village Restaurant • ***American*** Historic pub and restaurant in the heart of Litchfield. Veal Bartalucci, Parmesan-and-horseradish-encrusted salmon and cheeseburgers top the menu. • 25 West St., Litchfield, 860-567-8307 *village-litchfield.com.* Open daily. L D, $$$, WA

The White Hart • ***Farm to Table*** • **EP** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 *whitehartinn.com.* Open daily. L (Mon, Wed, Fri) D, $$, WA

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The White Horse Country Pub • ***American*** • **EP RC** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 *whitehorsecountrypub.com*. Open daily. L D SB, $$, WA

Winvian • ***American*** Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an ecclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 *winvian.com*. Closed Tues. L (Sat-Sun), D, $$$, WA

Middlesex County

Alforno Trattoria • ***Northern Italian*** Upscale and contemporary but family-friendly, serving favorites like tagliatelle Bolognese, veal ricotta meatballs, pizza Napolitana and wild boar osso buco. • 1654 Boston Post Road, Old Saybrook, 860-399-4166 *alforno.net*. Open daily. L D, $$, WA

Angelico's Lake House • ***American*** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. • 81 North Main St., East Hampton, 860-267-1276 *angelicoslakehouse.com*. Closed Mon-Tues. D L (Sat) SB, $$, E, WA

Baci Grill • ***Modern Italian*** Try house specialties like cider glazed salmon, chicken sausage and broccoli rabe pasta, and Guinness marinated flank steak at this casual, trendy restaurant. Banquets only on Sunday. • 134 Berlin Road, Cromwell, 860-613-2224 *bacigrill.com*. Open daily. L D LS, $$, E, WA

Blue Hound Cookery & Taproom • ***Southern*** • **EP** Southern-inspired coastal cuisine like chicken champignon, shrimp and cheddar grits and "two ways" blackened catfish, served with a touch of New Orleans flair. • 107 Main St., Ivoryton, 860-767-0260 *bluehoundcookery.com*. Closed Tues. L (except Sun.) D, $$, WA

Celtic Cavern • ***Gastropub*** Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 *celticcavern.com*. Open daily. L D LS, $$

Chester's Barbecue • ***Barbecue*** • **EP RC** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 *chestersbbq.com*. Open daily. L D, $$

Chicago Sam's • ***American*** This beloved sports bar takes sports fanaticism to new heights, showing every NFL, MLB, NBA and NHL game. When it comes to the menu, this place is also a winner. • 51 Shunpike Road, Cromwell, 860-635-1860 *chicagosams.com*. Open daily. L D LS, $, E, WA

[chow] • ***New American*** This rustic, family-friendly spot serves up favorites like BBQ meatballs, pulled pork and burnt end croute, plus craft pizza and drink options. • 36 Killingworth Tpke., Clinton, 860-669-6200 *chowfoodandbeverage.com*. Open daily. L (Tue-Sun) D SB, $$, WA

Christy's • ***American*** • **RC** All-day breakfast is the big draw here, particularly the wide selection of specialty pancakes, but lunch and dinner are served as well. • 1261 Boston Post Road, Westbrook, 860-399-4211 *facebook.com/CristysWestbrook*. Open daily. B L D, $, WA

Cuckoo's Nest • ***Mexican*** • **RC** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, and Cajun shrimp and scallops for more than 40 years. • 1712 Post Road, Old Saybrook, 860-399-9060 *cuckoosnest.biz*. Open daily. L D SB, $$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • ***Italian*** Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 *watersedgeresortandspa.com*. Open daily. B L (Mon-Sat) D SB, $$$, E

Eli Cannon's Tap Room • ***Beer Bar*** • **EP** The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 *elicannons.com*. Closed Mon. L (Fri-Sun) D LS, $, WA

Fresh Salt at Saybrook Point Inn • ***American*** • **EP** Drink in the glorious water view while savoring cioppino, merlot-braised short ribs, shrimp farfalle and grilled swordfish. Reservations recommended. • 2 Bridge St., Old Saybrook, 860-395-2000 *saybrook.com*. Open daily. B L (Mon.-Sat.) D SB, $$$, E, WA

The Griswold Inn • ***American*** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. • 36 Main St., Essex, 860-767-1776 *griswoldinn.com*. Open daily. L D SB, $$$, E, WA

Iguanas Ranas Taqueria • ***Mexican*** Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 *iguanasranastaqueriact.com*. Closed Sun. L D, $, WA

It's Only Natural (ION) Restaurant • ***Vegetarian*** • **EP RC** Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 *ionrestaurant.com*. Closed Mon. L (Tue-Sat) D SB, $$, WA

Jack Rabbits • ***Burgers*** • **EP** Enjoy gourmet burgers, hot dogs and wings in a family-friendly atmosphere, or order it with a beverage at the Rabbit Hole Tavern next door. • 254 Main St., Old Saybrook, 860-510-0048 *jackrabbitsct.com*. Open daily. L D, $

La Boca • ***Mexican*** Sizzling fajitas, carne asada, grilled mahi mahi and the La Boca classic burrito are just some of the Mexican cuisine favorites offered at this fun restaurant with a patio and live music. • 337 Main St., Middletown, 860-347-4777 *labocamexican.com*. Open daily. L D, $$, E, WA

La Foresta • ***Italian*** This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 *laforestarestaurant.com*. Open daily. L (Mon-Fri) D, $$$, E, WA

Lenny & Joe's Fish Tale • ***Seafood*** • **RC** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 *ljfishtale.com*. Open daily. L D, $$, WA

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Luce • ***American*** • **EP** Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 *lucect.com*. Open daily. L D LS, $$, WA

Luigi's • ***Italian*** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, steak teriyaki and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 *luigis-restaurant.com*. Closed Mon. L D, $$, WA

Mondo • ***Pizza*** This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 *mondomiddletown.com*. Open daily L D, $$, WA

Puerto Vallarta • ***Mexican*** • **RC** Authentic, traditional Mexican cuisine is prepared fresh daily – sometimes even at your table – mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 *puertovallartausa.com*. Open daily. L D, $$, WA

Taino Smokehouse • ***Barbecue*** • **EP** Their pork, beef and chicken products are wood smoked in Taino's large Ole Hickory Pits smoker. Seating opens up to the large backdoor patio in season. • 482 South Main St., Middletown, 860-358-9828 *tainosmokehouse.com*. Closed Mon. L D, $, WA

Taste of China • ***Chinese*** • **EP** Authentic Szechuan/Chengdu-style food in an elegant yet casual setting, with a full bar and an extensive beer list. • 233 E. Main St., Clinton, 860-664-4454 *tasteofchinaus.com*. Open daily. L D, $, WA

The Tea Kettle Restaurant • ***Breakfast*** This breakfast and brunch destination specializes in gluten-free and paleo dishes, from pancakes and muffins to waffles and eggs benedict. The jumbo-size pancakes are popular. • 1395 Boston Post Road, Old Saybrook, 860-577-5039 *theteakettlerestaurant.com*. Open daily. B L, $, WA

Westbrook Lobster • ***Seafood*** • **RC** Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 E. Main St., Clinton, 860-664-9464; 300 Church St., Wallingford, 203-265-5071 *westbrooklobster.com*. Open daily. L D, $$, WA

Osa • ***Italian*** • **EP** Chef Matt Wick serves up shared plates offer complex, Italian-inspired tastes in a striking, slatted pine décor. • 500 Main St., Middletown, 860-358-9782 *osarestaurant.com*. Closed Mon.-Tues. D LS, $$, WA

New Haven County

116 Crown • ***American Tapas / Small Plates*** • **EP** Dine on fresh pasta, pizzettes and charcuterie and cheese in a loungelike atmosphere — along with exciting and creative house cocktails. • 116 Crown St., New Haven, 203-777-3116 *116crown.com*. Closed Mon. D LS, $$, E, WA

121 Restaurant @ OXC • ***American*** Watch the planes take off and land at 121, located at the Waterbury-Oxford Airport. The menu runs from great pizzas and burgers to an eclectic mix of American favorites. • 7 Juliano Drive, Oxford, 203-262-0121 *121atoxc.com*. Closed Mon. L D, $$, E, WA

1640 Wine Bar & Kitchen • ***Italian*** A global wine selection is at the heart of this revamped eatery, which offers seasonally inspired dishes rooted in Italian American culture. • 1640 Whitney Ave., Hamden, 203-287-8887 *1640winebar.com*. Closed Mon. L (Wed-Sun) D SB, $$, WA

Adriana's • ***Italian*** Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 *adrianasnewhaven.com*. Open daily. L (Mon-Fri) D LS, $$, WA

Amoy's Cajun Creole & American Restaurant • ***Cajun/Creole*** Louisiana-inspired cuisine is spicy, flavorful and unique to the area. • 40 Orange St., New Haven, 203-691-7984 *facebook.com/amoysrestaurant*. Closed Sun-Mon. D, $, E, WA

Archie Moore's Bar & Restaurant • ***American*** • **RC** Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, 203-773-9870; 39 N. Main St., Wallingford, 203-265-7100; 15 Factory Lane, Milford, 203-876-5088; 17 Elizabeth St., Derby, 203-732-3255 *archiemoores.com*. Open daily. L D LS, $

Atelier Florian • ***Seafood*** New American fine-dining restaurant with a Belgium flair, featuring a raw bar, fresh seafood and private dining space. • 1166 Chapel St., New Haven, 203-859-5999 *atelierflorian.net*. Open daily. L D SB, $$, WA



b Milford • ***Burgers*** Gourmet burgers and a wide selection of beers and bourbons, with unique local offerings at each location. • 1638 Boston Post Road, Milford, 203-713-8700 *burgersbeerbourbon.com*. Open daily. L D LS SB, $, WA

Baja's • ***Mexican*** • **EP** Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, $$, WA

Ballou's Restaurant & Wine Bar • ***Italian*** A casual and relaxed wine bar. Full menu with fondue and much more. Has an outdoor, dog-friendly patio and gluten-free menu. • 51 Whitefield St., Guilford, 203-453-0319 *ballouswinebar.com*. Open daily. L D LS, $$, WA

Bella'Gio • ***Italian*** • **RC** Classic and original recipies like lobster ravioli and chicken or veal bellagio are served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Patio dining available. • 835 W. Main St., Cheshire, 203-439-9175 *bellagioct.com*. Open daily. L (Mon-Sat) D, $$, WA

Bin 100 • ***Mediterranean*** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 *bin100restaurant.com*. Open daily. D, $$$, E, WA

Bistro Mediterranean • ***Mediterranean*** • **RC** This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, 203-467-2500 *bistromediterraneanandtapasbar.com*. Open daily. L D, $$, WA

Brazi's • ***Italian*** Family-friendly restaurant provides a flair for traditional Italian dishes served in a relaxed and comfortable atmosphere. • 201 Food Terminal Plaza, New Haven, 203-498-2488 *brazis.com*. Open daily. L D, $$, WA

Cask Republic • ***American*** • **EP** Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 179 Crown St., New Haven, 475-238-8335 *caskrepublic.com*. Open daily. L D SB, $$, WA

Cast Iron Chef Chop House & Oyster Bar • ***Steakhouse/Seafood*** Executive Chef Attilio Marini brings a modern interpretation to the old-world technique of skillet cooking, producing perfectly prepared steak, fresh seafood and lamb and duck entrees, as well as daily specials. • 660 State St., New Haven, 203-745-4669 *castironchefchophouse.com*. Open daily. D, $$$, WA

Ceviche • ***Latin Fusion*** Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 *cevichelatinkitchen.com*. Closed Mon. L D, $$, WA

Chip's Family Restaurant • ***American*** Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065; 775 Main St. S, Southbury, 203-586-1258 *chipsrestaurants.com*. Open daily. B L D, $, WA

Claire's Corner Copia • ***Vegetarian*** • **EP RC** Café-style spot offering globe-trotting dishes like Tia Juana quesadilla, Mediterranean pizza, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 *clairescornercopia.com*. Open daily. B L D SB, $, WA

Colony Grill • ***Pizza*** This Irish tavern's single menu offering is its one-of-a-kind, thin crust pizza served with a signature "hot oil" topping. • 36 Broad St., Milford, 203-876-1935 *colonygrill.com*. Open daily. L D LS, $, WA

Consiglio's Restaurant • ***Classic Italian*** Family-owned and -run for 80 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 *consiglios.com*. Open daily. L (Wed-Fri) D, $$, WA

Dino's Seafood • ***Seafood*** This family-run favorite of local diners for more than five decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 *dinosseafood.com*. Closed Mon. L D, $, WA

Elm City Social • ***American*** • **EP** Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 *elmcitysocial.com*. Open daily. L (Mon-Fri) D LS SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762; 130 Reidville Drive, Waterbury, 475-235-2145 *pepespizzeria.com*. Open daily. L (Mon.-Fri.) D, $, WA

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Bayer, Aaron S., Wiggin and Dana, Hartford

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Cavanaugh, Dennis C., Robinson+Cole, Hartford

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Deluca, Charles A., Ryan Ryan Deluca, Stamford

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Ferro, Gaetano, Ferro Battey & MacNamara, Darien

Fitzgerald, Anthony M., Carmody Torrance Sandak & Hennessey, New Haven

Flynn, Garrett S., Law Offices of Garrett S. Flynn, West Hartford

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Pepe, Louis R., McElroy Deutsch Mulvaney & Carpenter, Hartford

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Regan, Todd R., Robinson+Cole, Hartford

Riccio, Eugene J., Law Office of Eugene J. Riccio, Fairfield

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Slager, Paul A., Silver Golub & Teitell, Stamford

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Walsh, Michael J., Walsh Woodard, West Hartford

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Williams, Paul D., Day Pitney, Hartford

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Jacobs & Dow, New Haven

FERRO, GAETANO
Ferro Battey & MacNamara, Darien

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GLASSER, JAMES I.
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Kennedy Johnson Schwab & Roberge, New Haven

MOORE, SR., GARRETT M.
Moore O'Brien & Foti, Middlebury

SHEARIN, JAMES T. (TIM)
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Pullman & Comley, Bridgeport

WALSH, MICHAEL J.
• ***Ranked Number Two*** •
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de Toledo, Victoria, Casper & de Toledo, Stamford

Dowd, Karen L., Horton Dowd Bartschi & Levesque, Hartford

Garofalo, Beverly W., Jackson Lewis, Hartford

Graves, Shelley L., Faulkner & Graves, New London

Hamilton, Trudie R., Carmody Torrance Sandak & Hennessey, Waterbury

Kelly, Mary, Livingston Adler Pulda Meiklejohn & Kelly, Hartford

Knight, Tara, Knight & Cerritelli, New Haven

Mendel, Nancy K., Winnick Ruben Hoffnung Peabody & Mendel, New Haven

Moore, Pamela J., McCarter & English, Hartford

Morkan, Linda, Robinson+Cole, Hartford

Oldham, Sarah S., Rutkin Oldham & Griffin, Westport

Reilly, Patricia E., Murtha Cullina, New Haven

Sheahan, Margaret M. (Peg), Mitchell & Sheahan, Stratford

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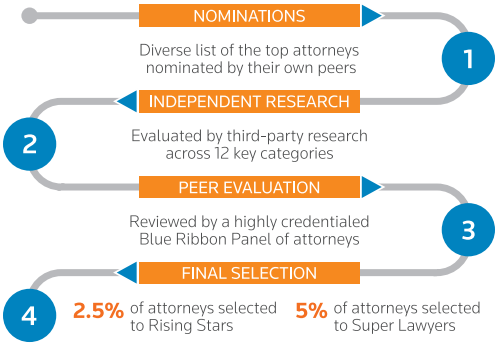
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Number of years Super Lawyers has published its list of top attorneys in the region: **13**

Number of listings for Koskoff attorneys during those years: **120**

Number of listings for Koskoff attorneys as Top 100 lawyers in New England: **26**

Number of listings for Koskoff attorneys as Top 10 lawyers in Connecticut: **16**

Number of listings for Koskoff attorneys as Top 50 lawyers in Connecticut: **41**



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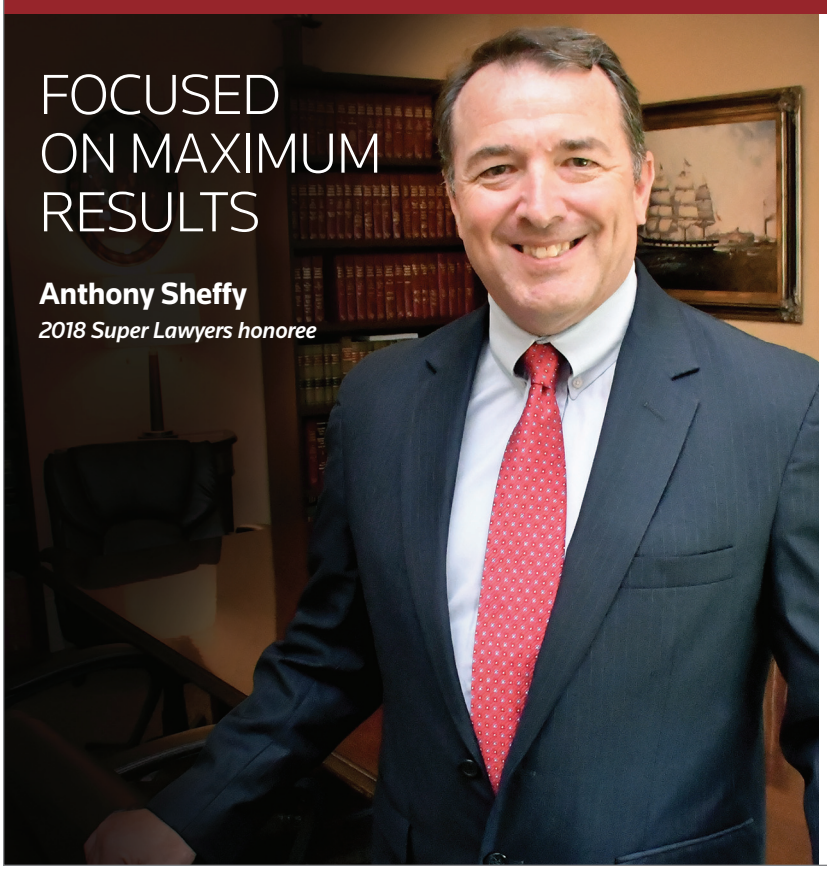
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Anthony Sheffy, who is rated AV® Preeminent™ by Martindale-Hubbell®, focuses his practice on personal injury. Recognized for successfully handling complex and challenging cases, he has been helping clients throughout Connecticut since 1988. He also handles matters involving traumatic brain injuries, medical malpractice and death, and coverage issues on auto and commercial lines.

Rising Stars honoree Kelly Grey also concentrates on personal injury litigation, as well as workers' compensation and insurance defense. She is a graduate of the University of Connecticut School of Law where she focused on trial advocacy enabling her to achieve successful verdicts in jurisdictions throughout Connecticut.

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Pelham, Douglas S., Cohn Birnbaum & Shea, Hartford

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JAMES G. WILLIAMS*, KEVIN P. WALSH*, MICHAEL F. O'CONNOR*
*Selected to 2018 Connecticut Super Lawyers

JAMES G. WILLIAMS, selected to Connecticut Super Lawyers 2010-2018, specializes in civil litigation with emphasis on the defense of municipalities and public officials. In addition to defending civil litigation, Williams has a successful plaintiffs' litigation practice, representing accident victims. Handling defense and plaintiffs litigation provides him with a unique perspective that has contributed to his success. He has received an AV Preeminent rating (2010-present) from Martindale-Hubbell. He is the managing partner of Williams, Walsh & O Connor, LLC, an eight-lawyer firm specializing in civil litigation. He has taught and lectured on a variety of subjects pertaining to litigation, municipal liability and personal injury claims.

KEVIN P. WALSH, selected to Connecticut Super Lawyers 2007-2010 and 2013-2018 handles a wide variety of litigation matters including insurance defense, coverage litigation, commercial litigation, malpractice, franchise litigation, trusts and estates litigation, and products liability litigation. He is admitted to the state courts of Connecticut and Massachusetts, the Federal District Court of Connecticut and the United States Supreme Court and has been asked by peer organizations to lecture on the topics of litigation, depositions and trial practice. TopVerdict.com has reported Mr. Walsh as having obtained two of the top 50 verdicts reported in Connecticut in 2016.

MICHAEL F. O'CONNOR, selected to Connecticut Super Lawyers 2007-2013 and 2017-2018, represents plaintiffs and defendants in personal injury and workers' compensation matters throughout Connecticut. O'Connor has settled what is believed to be the largest workers' compensation case in the history of the state. He has also argued before the Connecticut Supreme Court, the Connecticut Court of Appeals and the 2nd Circuit Court of Appeals on numerous occasions.

The firm also congratulates attorneys **SCOTT R. OUELLETTE** and **RYAN J. McKONE** for their selection to 2013-2018 Connecticut Rising Stars, as well as **DANIEL SEIDEN** for his selection to 2018 Connecticut Rising Stars.

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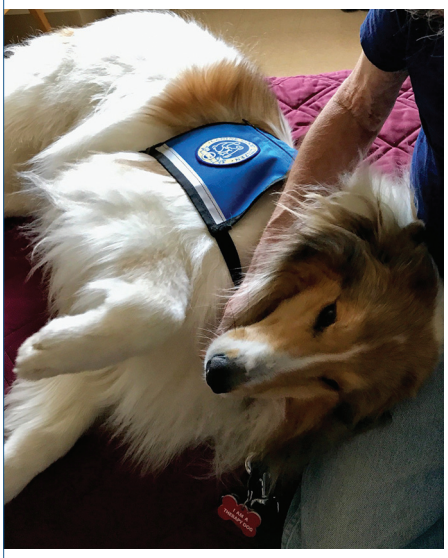
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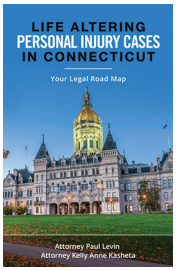
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Meet Jack, the therapy dog

Jack is a certified therapy dog with Healers with Halos Therapy Dogs. His owner is a firm member of the Law Offices of Paul Levin. Attorney Kelly Kasheta adopted Jack 3 years ago from Collie Rescue of the Carolinas and now, at 6 years old, works many venues bringing comfort and happiness to the young and old. Jack and Kelly work at elementary schools and libraries, at an adult day care, and at the VA Hospital in Rocky Hill. They have completed FEMA and Psychological First Aid training to assist in emergency settings. This is precisely relevant to what a law firm that practices personal injury must do as well—provide comfort and safety by navigating clients through the process of recovery as the litigation train rolls on until the matter is finished.

Kelly Kasheta and Paul Levin cowrote a book earlier this year and published it on Amazon titled "Life Altering Personal Injury Cases in Connecticut: Your Legal Road Map." There was an opportunity to relay valuable information that can truly help people, which was the driving force behind publishing their first book. What they wanted from this book was to provide a road map for people when they need a personal injury lawyer, as it can be challenging going through a process like this for the first time and the whole experience can be overwhelming. Anyone interested in a copy of the book may visit the download link and obtain it for free, www.connecticutinjuryhelp.com/about/book/ or get in touch with the law firm. Whatever personal or work injury matter you may have, don't hesitate to contact Kelly or Paul to discuss.





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Patrick J. Filan is the founder of the Law Offices of Patrick J. Filan located in Fairfield, Connecticut and White Plains, New York. Patrick is a graduate of Duke University and The Ohio State University College of Law. He is licensed to practice law in Connecticut and New York and has been practicing since 1982. Mr. Filan's practice serves a wide group of clients in Connecticut and New York, including Bridgeport, Stamford, Waterbury, Danbury, New Haven and the Naugatuck Valley as well as Westchester County, New York. He focuses his practice on medical malpractice and personal injury. During more than 35 years in practice, Patrick enjoyed great success in the courtroom and at the negotiating table in all types of personal injury matters, including medical malpractice, podiatric malpractice, spinal cord injuries, traumatic brain injuries, automobile collisions, dangerous medications, defective products, lawyer malpractice and more. He also has experience with business litigation, whistleblower litigation and criminal defense.

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PERSONAL INJURY MEDICAL MALPRACTICE: PLAINTIFF
PERSONAL INJURY GENERAL: PLAINTIFF

Russ is widely known as a leading personal injury and medical malpractice attorney in Connecticut. Russ has obtained many substantial settlements and verdicts for adults and children in cases involving birth injuries, brain injuries, spinal cord injuries, cancer misdiagnosis, other life-altering injuries, and wrongful death. He is Board Certified as a Civil Trial Advocate by the National Board of Trial Advocacy and is a Fellow of the Connecticut Chapter of the American Board of Trial Advocates. Russ has been listed in Connecticut *Super Lawyers Magazine* and in *Connecticut Magazine* in the field of medical malpractice every year since each list has been published.

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Jon Biller's practice includes litigation in all courts. His focus is on complex insurance coverage and serious personal injury law. He has aggressively represented plaintiffs and policyholders for over 30 years. Through trial and settlement, Jon has recovered millions of dollars for policyholders in cases involving unfair insurance practices, bad faith and emotional distress. He is a founding member of and remains active on the Executive Committee of the Insurance Law Section of the Connecticut Bar Association. Jon has been instrumental in drafting several statutes which protect the rights of policyholders.

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PERSONAL INJURY GENERAL: PLAINTIFF

Majoring in Criminal Justice, John Blazi attended the University of New Haven as an undergraduate and received a Bachelor of Science degree in 1975 with honors. He was awarded his Juris Doctor from Quinnipiac University School of Law with honors in 1985. Admitted to practice in Connecticut, he is also admitted to practice before the U.S. District Court of Connecticut, and the U.S. Court of Appeals for the 2nd Circuit. John Blazi is the founding member of Law Offices of John A. Blazi, LLC, located in Waterbury, Connecticut. He represents individuals who have sustained serious personal injuries and defends claims brought against common carriers, public officials, law enforcement officers, boards of education, firefighters, and all other municipal employees.

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PERSONAL INJURY GENERAL: PLAINTIFF
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Attorney Colarusso is a former prosecutor with over 35 years of experience in the criminal field, including jury and non-jury trials. He is admitted and practices in Connecticut (1993), New York (1983) and the Federal Courts in both states. He has succesfully defended Murder, Attempted Murder, Assault, Burglary, Domestic Violence, Drug, DWI, DUI, Economic Crimes, Juvenile matters, Sex Offenses, Child Pornography, Motor Vehicle and Traffic matters. He brings his understanding of the courts and the law to vigorously defend his clients. His practice is limited to all Criminal and DWI/DUI matters.

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Attorney Drapeau is a Board Certified Workers' Compensation Specialist. His practice consists of representing injured workers at hearings and on appeal in the Workers' Compensation Commission and appellate courts. Prior to Leighton, Katz & Drapeau, he represented employers and their insurance carriers in defense of workers' compensation claims. Attorney Drapeau serves as the Chairman of the Workers' Compensation Section of the Connecticut Bar Association and is a member of the Connecticut Trial Lawyers Association's Workers' Compensation Section. He has lectured on workers' compensation law for the CBA and CTLA, and he currently is a featured columnist for *Compensation Quarterly*.

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Attorney Lyn Eliovson is founder and principal of the Law Offices of Eliovson & Tenore. Her focus is Estate Planning and Administration, Wills and Trusts, Probate and Conservatorships, and Elder Law including Asset Protection. Atty. Eliovson, the recipient of many awards, has earned an AV Preeminent rating over the last ten years under the Martindale Hubbell National Peer Review and named one of the top attorneys in Fairfield County by Moffly Media for over five years. She serves on the Alzheimer's Association's Public Policy Sub-Committee; Executive Committee, Elder Law Section of the Connecticut Bar Association; and, among other positions, the Estate and Probate Section of the State Bar Association.

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Mr. Flynn frequently serves as "first call" counsel for individuals, families and organizations who need prompt, prudent, and discreet attention to matters that may become legal disputes. When disputes cannot be resolved amicably, Mr. Flynn brings and defends lawsuits and claims for arbitration, often in matters focused upon statutory and common-law business duties and the interpretation and enforcement of documents and agreements. He frequently provides confidential representation to individuals and organizations subpoenaed to provide evidence and testimony as key witnesses in civil and criminal proceedings. Mr. Flynn has been listed in Connecticut Super Lawyers every year since 2007. Additional information about his biography and practice appears at www.flynn-law.com.

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CIVIL LITIGATION: DEFENSE
CIVIL RIGHTS

Attorney Thomas R. Gerarde defends municipalities, boards of education, police officers, public officials, land use commissions, non-profit organizations, and institutions against all general and professional liability claims, including civil rights claims. He is nationally Board Certified as a Civil Trial Specialist by the National Board of Legal Specialty Certification. He has achieved Martindale-Hubbell's highest rating of AV preeminent and has been inducted into ABOTA. He has been designated to the Top 1 percent of America's Most Honored Professionals by *The American Registry*. He has defended jury trials in all Connecticut state and federal courts and has argued appeals before the Connecticut Appellate Court, the Connecticut Supreme Court, and the U.S. Court of Appeals for the Second Circuit.

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FAMILY LAW
DIVORCE, CUSTODY, MEDIATION, ALIMONY, CHILD SUPPORT

Jeffrey D. Ginzberg is a trial lawyer and family law master. He is a member of the Seymour law firm of Perelmutter, Potash & Ginzberg, P.C., a litigation firm with an emphasis on family law, divorce, and personal injury. He graduated from Brandeis University (1977) and Boston College Law School (1980), where he was the student editor of the *Family Law Journal*, a publication of the American Bar Association. He has been on the Connecticut Super Lawyers list since 2006. His chapter on Custody and Visitation appears in the publication *Family Law Practice in Connecticut* (1996). He has been involved in a number of high-profile custody cases throughout the state, such as *Fennelly v. Norton*, 294 Conn. 484 (2010) and *Studer v. Studer*, 320 Conn. 483 (2016).

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WORKERS' COMPENSATION
PERSONAL INJURY GENERAL: PLAINTIFF
REAL ESTATE

Michael Kerin is a Board Certified Workers' Compensation Specialist who has successfully litigated cases from trial through the Connecticut Supreme Court. A graduate of Vassar College, Middlebury College (M.A.), American University (MFA), and Quinnipiac Law School, *summa cum laude*, he is the former Chairman of the Standing Committee for the CBA's Workers' Compensation Certification Program, an author and a former editor of the *Compensation Quarterly*, the Past President of the Milford Bar Association, and a former member of the CBA's Executive Committee for the Workers' Compensation Section. He has published articles and lectured on the subject of workers' compensation and is pleased to accept referrals in accordance with the Rules of Professional Conduct.

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WORKERS' COMPENSATION
PERSONAL INJURY GENERAL: PLAINTIFF

Attorney Leighton is a Board Certified Workers' Compensation Specialist. He represents injured persons in work-related injuries and other personal injury matters. He was previously employed as a claims representative and defense attorney representing insurance companies and their insureds. He is a past Chair of the Connecticut Bar Association Workers' Compensation Section and served as Vice-Chair and Continuing Legal Education Chair. He has lectured on workers' compensation and personal injury topics and authored articles in the CBA *Compensation Quarterly*. He served as President of the Tolland County Bar Association and is a member of Connecticut Trial Lawyers Association.

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WORKERS' COMPENSATION
PERSONAL INJURY GENERAL: PLAINTIFF
EMPLOYMENT & LABOR

Attorney Morrissey specializes in workers' compensation law. His achievements were recognized in 2001 when he was one of the first in Connecticut to earn status as a Board Certified Workers' Compensation Specialist. He represents injured workers at all levels within the workers' compensation forum and has established landmark cases before the Connecticut Supreme and Appellate Courts on workers' compensation and heart and hypertension issues. Attorney Morrissey also represents clients on personal injury matters and public sector employment law. Andy graduated from the University of Connecticut School of Law and served as a Marine officer and judge advocate.

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WORKERS' COMPENSATION
PERSONAL INJURY GENERAL: PLAINTIFF
EMPLOYMENT & LABOR

Attorney Morrissey specializes in worker's compensation and heart and hypertension claims. He has been certified as a specialist in the area of workers' compensation law by the Connecticut Bar Association since 2005. He is AV-rated by Martindale-Hubbell. Morrissey has served on the Workers' Compensation Section of the Connecticut Bar Association (Chairman from 2005-2007), the Standing Committee for Workers' Compensation Specialization, the Connecticut Trial Lawyers Association's Workers' Compensation Section, and the Legal Advisory Panel of the Workers' Compensation Commission. The firm also handles personal injury cases, public sector labor and pension issues, and Social Security disability claims.

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INSURANCE COVERAGE
PERSONAL INJURY GENERAL: DEFENSE
PERSONAL INJURY PRODUCTS: DEFENSE

Philip T. Newbury, Jr., handles insurance coverage matters in state and federal courts in Connecticut, Massachusetts, and Rhode Island. He also defends ski resorts and product manufacturers in catastrophic personal injury cases. He is certified as a Civil Trial Advocate by the NBTA and has tried over 30 jury cases to verdict. He is a frequent lecturer on insurance coverage issues. He is admitted to practice in CT, MA, and RI; the U.S. District Court for the Districts of Connecticut and Massachusetts; the Second Circuit Court of Appeals; and the U.S. Supreme Court. Mr. Newbury is a member of the ABA; the CT, MA, and RI Bar Associations; and the Association of Ski Defense Attorneys. He graduated from Suffolk University Law School and received his LL.M. in insurance law from UConn.

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FAMILY LAW
ALTERNATIVE DISPUTE RESOLUTION

Attorney Pasquini's law practice focuses exclusively on matrimonial law, family law, prenuptial agreements, mediation, and divorce. She handles complex financial cases and has represented high-profile clients dealing with a wide variety of complicated valuation and taxation issues. For over three decades, Attorney Pasquini has devoted herself to practicing compassionate, skilled family law and to steering her clients through these difficult situations with patience and sensitivity. Her interpersonal skills and insight help her clients determine what is in their best interests and how to address their needs creatively, thoroughly, and as expeditiously as possible. Attorney Pasquini is admitted to practice in Connecticut and in the Connecticut Federal District Court.

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PERSONAL INJURY GENERAL: PLAINTIFF
CONSTRUCTION LITIGATION
INSURANCE COVERAGE

Harold L. Rosnick, for over 40 years, has concentrated his work as an attorney on serious personal injury and wrongful death cases in state and federal courts. He has been involved in many motor vehicle accident reconstruction cases involving passenger vehicles, commercial vehicles, and tractor-trailers. He has successfully obtained numerous settlements and verdicts exceeding $1 million. He is the senior partner in Miller, Rosnick, D'Amico, August & Butler, P.C. which offers its clients the highest standard of professional competence and service. He takes great pride in advocating for his clients to maximize the value of their cases in an honest and professional manner. He is also involved in many civic, charitable, and community leadership positions.

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EMPLOYMENT & LABOR

David A. Ryan, Jr., is a partner with his brother, William Ryan, in the firm of Ryan & Ryan, LLC. His practice is dedicated exclusively to the representation of management in all aspects of labor and employment law. The firm has represented numerous private companies and non-profit corporations in state and federal court and before various administrative agencies. The firm's clients include small companies and large multinational corporations in such industries as health care, transportation, information technology, and construction. In addition to private sector work, the firm also represents numerous municipalities, boards of education, and other public and quasi-public agencies.

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EMPLOYMENT & LABOR

William A. Ryan is a partner with his brother, David A. Ryan, Jr., in the firm Ryan & Ryan, LLC. His practice is dedicated exclusively to the representation of management in all aspects of labor and employment law. The firm has represented numerous private companies and nonprofit corporations in state and federal court and before various administrative agencies. The firm's clients include small companies and large multinational corporations in such industries as health care, transportation, information technology, and construction. In addition to private sector work, the firm also represents numerous municipalities, boards of education, and other public and quasi-public agencies.

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EMPLOYMENT & LABOR
STATE, LOCAL & MUNICIPAL
SCHOOLS & EDUCATION

As part of the employment Law and Litigation practice group, Alex defends individuals, corporations and municipalities in employment related matters, including claims of discrimination, harassment, retaliation, whistleblower, wrongful termination, and civil rights violations before the Connecticut Commission on Human Rights and Opportunities, the U.S. Equal Employment Opportunity Commission, and state and federal courts throughout Connecticut. Alex also is a part of the Public Entity Defense group, and has defended public officials, boards of education, and public employees against civil rights claims, including claims brought under 42 U.S.C 1983, the Americans with Disabilities Act, Section 504 of the Rehabilitation Act of 1973, and the Individuals with Disabilities Education Act.

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CIVIL LITIGATION: DEFENSE
TRANSPORTATION/MARITIME
PERSONAL INJURY PRODUCTS: DEFENSE

Mr. Vossler attended Boston College (*cum laude*, 1982) and Quinnipiac School of Law (J.D., 1985). He is a senior partner with a broad range of trial experience. Representative clients include insurers, product manufacturers, trucking companies, retailers, restaurant chains, and athletic facilities. Memberships include the ABA, DRI, Connecticut Defense Lawyers Association, Association of Ski Defense Attorneys, and the Trucking Industry Defense Association. Mr. Vossler is admitted to practice in Connecticut, Massachusetts, New York, the U.S. District Court for the Districts of Connecticut and Massachusetts, and the US Court of Appeals (2nd Circuit). He is a mediator, arbitrator, and an Attorney Trial Referee in the Connecticut Superior Court.

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FAMILY LAW

Catherine Whelan, a third-generation Connecticut attorney, has practiced family law for more than 30 years in the Fairfield County area. She has extensive experience representing clients with family and divorce-related issues and has tried many complex cases before Connecticut courts. She represents clients in all areas of family law, including child custody, financial disputes, property disputes, contempt, post-judgment matters, and prenuptial agreements. Catherine's skill and preparation are cornerstones of success for meeting each client's individual needs. In addition she has served as a court-appointed Guardian Ad Litem and attorney for minor children in disputed custody matters and as a Special Master in the Superior Court and the Regional Family Trial Court.

THE LIST BY PRIMARY AREA OF PRACTICE

The list was finalized as of May 1, 2018. Any updates to the list (for example, status changes or disqualifying events) will be reflected on superlawyers.com.

Names and page numbers in **RED** indicate a profile on the specified page.

Phone numbers included only for attorneys with paid Rising Stars print advertisements.

Only attorneys who data verified with Super Lawyers for current year included on this list. All current selections reflected on superlawyers.com profiles.

ALTERNATIVE DISPUTE RESOLUTION

Shapiro, Sarah H., Shapiro Law Offices, Middletown

APPELLATE

Berescik-Johns, Austin, Law Office of Austin B. Johns, Hartford

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Dooley, Tadhg, Wiggin and Dana, New Haven

Fetterman, Naomi T., Aaron J. Romano, Bloomfield

Hrelic, Dana M., Horton Dowd Bartschi & Levesque, Hartford

Roth, David R., Wiggin and Dana, New Haven

Scholfield, Daniel P., Lynch Traub Keefe & Errante, New Haven

Sexton, Emily Graner, Sexton & Company, Hartford

AVIATION & AEROSPACE

Grocki, Paul, Law Offices of Paul A. Lange, Stratford

BANKING

Dziedzic, William R., Bendett & McHugh, Farmington

Kasinskas, Katie, Shipman & Goodwin, Stamford

Wainright, Kristin L., Tobin Carberry O'Malley Riley & Selinger, New London

BANKRUPTCY: BUSINESS

Cohen, Kimberly, Shipman & Goodwin, Hartford

Wolf, Shannon, Bracewell, Hartford

BANKRUPTCY: CONSUMER

Boatman, Erin, Law Offices of Patrick W. Boatman, East Hartford

DeGray, Theresa Rose, Consumer Legal Services, Milford

Healey, Casey R., The Healey Law Firm, Cheshire

Merced Agosto, Charleen E., Pol Merced & Associates, Bridgeport

Oneto, IV, Albert J., Ricciardi & Oneto, Hamden

BUSINESS LITIGATION

Almodovar, Miguel A., Jacobs & Rozich, New Haven

Baber, Nate, Aeton Law Partners, Middletown

Balko, Doug, Carmody Torrance Sandak & Hennessey, Waterbury

Barnett, Kelly Frye, Robinson+Cole, Hartford

Bennici, Gregory J., Robinson & Cole, Stamford

Blumberg, Michael D., Rogin Nassau, Hartford

Braman, Leonard, Wofsey Rosen Kweskin & Kuriansky, Stamford

Brunau, Terence J., Murtha Cullina, New Haven

Buchsbaum, Jason A., Cohen and Wolf, Danbury

Cahill, Christopher, Shipman & Goodwin, Hartford

Carannante, Megan, Pullman & Comley, Hartford

Ciarleglio, Matthew, Cohen and Wolf, Orange

DePeau, Andrew A., Robinson+Cole, Hartford

Dion, Kathleen, Robinson+Cole, Hartford

Favreau, Nathan C., Rome McGuigan, Hartford

Federico, Melissa A., Murtha Cullina, Hartford

Herman, Marc J., Finn Dixon & Herling, Stamford

Hornat, Alexander T., McCarter & English, Hartford

Jacobson, Jonathan D., The Law Offices of David W. Rubin, Stamford

Jansen, Wyatt R., Whitman Breed Abbott & Morgan, Greenwich

Killian, Brittany, McCarter & English, Hartford

King, Michael, Shipman & Goodwin, Hartford

Krayeske, Kenneth J., Kenneth J. Krayeske Law Offices, Hartford

Marks, Adam, Updike Kelly & Spellacy, Hartford

Martin, David T., Cummings & Lockwood, Stamford

McEleney, Kevin J., Updike Kelly & Spellacy, Hartford

McGuire, Daniel F., D.F. McGuire & Associates, Stamford

Miller, Eric B., Murtha Cullina, Hartford

Paoletti, Jaime, Garcia & Milas, New Haven

Pires, Philip C., Cohen and Wolf, Bridgeport

Pylman, Jacob M., LeClairRyan, New Haven

Rich, Brian D., Halloran Sage, Hartford

Rocklin, Lucas B., Neubert Pepe & Monteith, New Haven

Romney, Aaron, Zeisler & Zeisler, Bridgeport

Serrantino, Joseph R., Brignole Bush & Lewis, Hartford

Smith, Shawn, McCarter & English, Hartford

Stafstrom, Jr., Steven J., Pullman & Comley, Bridgeport

Wax-Krell, Matthew T., Rogin Nassau, Hartford

Wheelin, Brian J., Robinson & Cole, Stamford

BUSINESS/CORPORATE

Anderson, Russell F., Pullman & Comley, Bridgeport

Anstotz, Katie O'Neill, Whitman Breed Abbott & Morgan, Greenwich

Bova, II, Keith G., Murphy Bova, Stamford

Callahan, Eric W., Suisman Shapiro Attorneys at Law, New London

Camarco, Julia R., Shipman & Goodwin, Hartford

Clarke, Wendy A., Kelley Drye & Warren, Stamford

Cummings, Michael T., Day Pitney, Stamford

Diehm, Kathryn E., Rucci Law Group, Darien

Drucker, Robyn H., Cohen and Wolf, Bridgeport

Gallagher, Meghan K., Susman Duffy & Segaloff, New Haven

Galletti, Justin L., Brody Wilkinson, Southport

Goodhouse, Quynh, Goodhouse Law, Stamford

Hershman, Aaron, Hershman Legal Group, New Haven

King, Nicole S., Carmody Torrance Sandak & Hennessey, New Haven

Kornhaas, III, Robert J., Wiggin and Dana, Stamford

Lewis, Miriam Godfrey, Shipman & Goodwin, Hartford

Monteith, Matthew, Shipman & Goodwin, Hartford

Morosan, David M., Cohen and Wolf, Bridgeport

O'Connell, Casey, Halloran Sage, Hartford

Palumberi, Kevin, Carmody Torrance Sandak & Hennessey, Stamford

Shea, Taylor, Robinson+Cole, Hartford

Sousa, Jack, Lev Berlin & Sousa, Norwalk

Walters, Lauren G., Cohen and Wolf, Bridgeport

CIVIL LITIGATION: DEFENSE

Boivin, Andrew, Goldberg Segalla, Hartford

Bowen, Christopher T., Kahan Kerensky & Capossela, Vernon

Casini, Kevin M., Casini Law Firm, New Haven

Cuglietto, Nicole R., Wilson Elser Moskowitz Edelman & Dicker, Stamford

D'Addabbo, Sarah F., Conway Stoughton, Hartford

Gaertner, Kelly B., Nuzzo & Roberts, Cheshire

Gibbons, Winifred B., Howd & Ludorf, Hartford

Houde, Jr., Ronald J., Kalon Law Firm, Hartford

McDonald, Jeffrey O., Hassett & George, Simsbury

McKone, Ryan J., Williams Walsh & O'Connor, North Haven, 203-285-3593 **Pg. S-12**

Michaelis, Todd, Carmody Torrance Sandak & Hennessey, Waterbury

Mott, Bridgitte E., Diserio Martin O'Connor & Castiglioni, Stamford

O'Connor, Thomas P., Whitman Breed Abbott & Morgan, Greenwich

Petter, Kelly E., Hassett & Donnelly, Hartford

Riley, Mark, Conway Stoughton, Hartford

Romanowska, Agnes, Reid and Riege, Hartford

Sciarra, Kristianna L., Donahue Durham & Noonan, Guilford

Smith, Tim, Carmody Torrance Sandak & Hennessey, Stamford

Tims, Brian E., Halloran & Sage, Westport

Vellturo, Colleen, Wilson Elser Moskowitz Edelman & Dicker, Stamford

Whewell, William J., Rosenberg Miller Hite & Morilla, Stratford

Williams, Christopher P., Conway Stoughton, Hartford

Zaehringer, Kristen L., Murtha Cullina, Stamford

Zakrzewski, Steven J., Gordon Rees Scully Mansukhani, Glastonbury

Zimmerman, Kean, Conway Stoughton, Hartford

CIVIL LITIGATION: PLAINTIFF

Bowser, John J., Collins Hannafin, Danbury

Garofano, Eric, Conway Londregan Sheehan & Monaco, New London

Kratzer, Kevin R., Boyle | Shaughnessy Law, Hartford

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CONNECTICUT 2018 RISING STARS

CIVIL LITIGATION CONT'D FROM PAGE S-25

Miranda, Abigail, Cramer & Anderson, New Milford
Schaefer, Haley W., Clendenen & Shea, New Haven
Sisca, Andrea C., Ivey Barnum & O'Mara, Greenwich

CLASS ACTION/MASS TORTS

Barrett, Christopher M., Izard Kindall & Raabe, West Hartford
Fitzpatrick, Kelly, Ventura Law, Danbury
Jasinski, Mathew P., Motley Rice, Hartford

CLOSELY HELD BUSINESS

Langerman, Noel T., Karp & Langerman, Milford

COMMUNICATIONS

Deans, Emily C., Robinson+Cole, Hartford

CONSTRUCTION LITIGATION

Baldwin, Andrew L., Goldberg Segalla, Hartford
Garcia, Justin J., Garcia & Milas, New Haven

CREDITOR DEBTOR RIGHTS

Barsom, Andrew P., Seiger Gfeller Laurie, West Hartford
Pedreira, Joshua, Cohen and Wolf, Orange
Torcia, Jane, Murtha Cullina, Hartford
Williams, Latonia, Shipman & Goodwin, Hartford

CRIMINAL DEFENSE

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Baker, Daniel M., Zingaro & Cretella, Bridgeport
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Cerame, Mario K., Woolf Law Firm, East Hartford, 860-290-8690 **Pg. S-14**
Colson, Mark D., Colson Law Firm, Hartford
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Goddard, Jason, Law Office of Jason Goddard, Hartford
Gould, Andrew, Philip Russell, Greenwich
Guarnieri, Cody N., Brown Paindiris & Scott, Hartford
Habib, Michael, Inzitari Law Office, Hartford
Holmes, Grayson C., Ouellette Deganis Gallagher & Grippe, Cheshire
Kordas, Jessica, Law Offices of Jessica A. Kordas, Stamford
LaLima, Trent, Law Offices of Hubert J. Santos, Hartford
Landis, Christine L., The Law Offices of Mark Sherman, Stamford
O'Neill, Ryan A., The Law Offices of Mark Sherman, Stamford
Popilowski, Matthew D., Lynch Traub Keefe & Errante, New Haven
Thompson, III, Charles K., Attorney at Law, Meriden

CRIMINAL DEFENSE: DUI/DWI

Dinardi, Teresa M., Ruane Attorneys at Law, Wethersfield

CRIMINAL DEFENSE: WHITE COLLAR

Chase, Michael, Shipman & Goodwin, Hartford
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Gentile, Nathaniel, Pullman & Comley, Hartford

ELDER LAW

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EMPLOYEE BENEFITS

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Tahiliani, Radhika, Shipman & Goodwin, Hartford

EMPLOYMENT & LABOR

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Theriault, Justin E., Jackson Lewis, Hartford
Van Katwyk, Danielle, FordHarrison, Hartford
Warren, Abby, Robinson+Cole, Hartford
Wyatt, Joshua J., Wiggin and Dana, New Haven

EMPLOYMENT LITIGATION: DEFENSE

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Orticelli, Jillian R., Carlton Fields Jorden Burt, Hartford
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St. Onge, Sally Welch, Jackson Lewis, Hartford
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Moyher, Thomas W., Harlow Adams & Friedman, Milford
Reilly, Michael J., Cicchiello & Cicchiello, Hartford

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Schaefer, Jonathan, Robinson+Cole, Hartford
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Staron, Lisa P., Murtha Cullina, Hartford
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Weinshank, Joshua A., Cramer & Anderson, Ridgefield
Wiley, Matthew A., Wiley Etter, North Haven
Zarghami, Rachel Rhein, Cummings & Lockwood, Stamford

FAMILY LAW

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Battey, Janet A., Ferro Battey & MacNamara, Darien

Bikakis, Nicole C., Dolan & Dolan, New Haven

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Brazitis, Krista, Conlon & McGlynn, Westport

Bryan, Edward J., Berman Mickelson Dembo Jacobs & Bozek, Hartford

Cassella, Cheryl, Brown Paindiris & Scott, Glastonbury

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Daken, Kevin, Siegel Reilly & Kaufman, Stamford

DeMattie, Christopher J., Broder & Orland, Westport

Dillon, Courtney E., Freed Marcroft, Hartford

Dolan, Matthew F., Dolan & Dolan, New Haven

Dugo, Tara C., GraberRoberts, Darien, 203-590-1170 Pg. S-21

Dumont, Garlinck, Dumont Law, West Hartford

Dwyer, Ruth Nadeau, Ackerly Brown, Bantam

Esterkin, Jessica S., Law Office of Jessica S. Esterkin, Greenwich

Feldman, Joshua R., Ruel Ruel Goings & Britt, Hartford

Franco Fox, EvaMarie, Maya Murphy, Westport

Gettinger, Benjamin D., Lynch Traub Keefe & Errante, New Haven

Gleason, Sarah, Wofsey Rosen Kweskin & Kuriansky, Stamford

Goings, Dara P., Ruel Ruel Goings & Britt, Hartford

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Kozloski, Caitlin, Berman Mickelson Dembo Jacobs & Bozek, Hartford

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Blyskal, III, Joseph J., Gordon Rees Scully Mansukhani, Glastonbury

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Ariana F. Ceneviva is a Partner in the Ceneviva Law Firm, LLC located in Meriden, CT. She became a member of the CT Bar in 2010 having graduated Magna Cum Laude from Villanova University in 2007, and with Honors from Villanova University School of Law in 2010. Ariana's law practice focuses on transactional matters, such as residential and commercial closings, land use and, prior to November 2017, probate matters. In November 2017, Ariana was elected to serve as the Judge of Probate for the District of Meriden. In her capacity as Probate Judge, she also serves as a Judge at the Regional Children's Court, handling matters involving a wide array of children's issues.

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Cassie Jameson graduated Summa Cum Laude from Quinnipiac University School of Law in 2009, where she won awards for distinguished academic achievement, excellence in oral advocacy, and outstanding legal scholarship. Following law school, Cassie served as a law clerk to the Honorable Bethany J. Alvord of the Appellate Court of Connecticut. In 2010, she joined Brown Jacobson, where she currently practices employment litigation, personal injury law, and appellate advocacy. Cassie has researched and briefed a variety of appellate issues and has successfully argued before the Connecticut Supreme Court. She is a member of the Connecticut Employment Lawyers Association and the Connecticut Trial Lawyers Association.

CONTINUED FROM **PAGE 100**

Geronimo Tequila Bar & Southwest Grill • ***Southwestern Fusion*** • **EP** Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 *geronimobarandgrill.com.* Open daily. L D LS SB, $$, WA

Heirloom • ***Modern Continental*** Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • 1157 Chapel St. (The Study at Yale), New Haven, 203-503-3919 *heirloomnewhaven.com.* Open daily. B L (Mon-Fri) D LS SB, $$, WA

Home • ***American*** Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 *homerestaurantct.com.* Closed Mon. L D LS, $$, E

House of Naan • ***Indian*** • **EP** Contemporary and savory Indian dishes, with Fusion craft cocktails enlivened by authentic fresh Indian spices and an enjoyable atmosphere. • 65 Howe St., New Haven, 203-562-6226 *houseofnaan.com.* Open daily. L D LS, $$, WA

J. Christian's • ***New American*** A smart, lively restaurant and lounge that takes no shortcuts in preparing New American cuisine with a Southern accent. • 9 North Main St., Wallingford, 203-265-6393 *jchristians.com.* Closed Mon. D, $$$, WA

L'Orcio • ***Contemporary Italian*** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 *lorcio.com.* Closed Mon. D, $$

La Tavola Ristorante • ***Classic Italian*** • **EP** Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pepper bef carpaccio and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 *latavolaristorante.com.* Open daily. L (Mon-Sat) D, $$$, WA

Le Petit Café • ***French*** • **EP** Simple, fresh and elegant dining with the menu du jour in a cozy, unpretentious atmosphere. • 225 Montowese St., Branford, 203-483-9791 *lepetitcafe.net.* Closed Mon.-Tues. D, $$$, WA

Lenny & Joe's Fish Tale • ***Seafood*** • **RC** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Drive, New Haven, 203-691-6619; 1301 Boston Post Road, Madison, 203-245-7289 *ljfishtale.com.* Open daily. L D, $$, WA

Mamoun's • ***Middle Eastern*** • **RC** Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 *mamouns.com.* Open daily. L D LS, $, WA

MiKro Beer Bar • ***Gastropub*** • **EP** The unique menu includes the pan roasted arctic char, steamed mussels & frites, and shrimp & grits. The name (pronounced "micro") reflects an impressive lineup of microbrews. • 0 Depot Ave., Hamden, 203-553-7676 *mikrobeerbar.com.* Open daily. D SB, $$, WA

Moxie • ***American*** • **EP** High-end American cuisine is the star here. Try the perfectly cooked burger that comes with awesome fries doused in kosher salt and malt vinegar powder. • 52 Wall St., Madison, 203-421-6963 *moxie-bar.com.* Closed Mon. L (Sat-Sun) D , $$, WA

Olives and Oil • ***Italian*** • **EP** Recognizable and familiar dishes are done in adventurous ways that are exciting and well executed. • 124 Temple St., New Haven, 203-891-5870 *olivesandoil.com.* Open daily. L D LS, $$, WA

The Place • ***Seafood*** • **EP RC** Outdoor restaurant where seafood is cooked over an 18-foot fire pit. Open seasonally May-Sept. and weekends in Oct. • 901 Boston Post Road, Guilford, 203-453-9276 *theplaceguilford.com.* Open daily. L (Sat-Sun) D, $, WA

Prime 16 • ***Burgers*** • **EP** Select from a list of gourmet burgers or build your own, plus a variety of sandwiches, salads and small plates. • 172 Temple St., New Haven, 203-782-1616; 464 Boston Post Road, Orange, 203-553-9616 *prime16.com.* Open daily. L D LS SB (Orange), $, WA

Puerto Vallarta • ***Mexican*** • **RC** Authentic, traditional Mexican cuisine is prepared fresh daily – sometimes even at your table – mixing time-honored recipes with innovative culinary techniques. • 377 Boston Post Road, Orange, 203-799-9977 *puertovallartausa.com.* Open daily. L D, $$, WA

Ristorante Luce • ***Classic Italian*** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 *ristoranteluce.net.* Open daily. L (Mon-Fri) D, $$, WA

Sake Asian Fusion • ***Asian Fusion*** Indian pancakes with curry sauce and Vietnamese-style grilled pork are just a few of the Asian-fusion dishes on the menu. • 730 Main St. S., Southbury, 203-264-2888 *sakeofsouthbury.com.* Open daily. L D, $$, WA

Sally's Apizza, New Haven • ***Pizza*** • **EP** Each pie is individually hand-made and carefully baked in the coal-fired oven at this New Haven landmark. • 237 Wooster St., New Haven, 203-624-5271 *sallysapizza.com.* Closed Mon.-Tues. L D, $, WA

Señor Pancho's • ***Mexican*** Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, carne asada and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 *senorpanchos.com.* Open daily. L D, $, E, WA

Shell & Bones Oyster Bar & Grill • ***Seafood*** • **EP RC** This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 *shellandbones.com.* Open daily. D L (Sat.-Sun.), $$$, WA

Spiga • ***Italian*** • **RC** Pair a small plate, entrée or brick-oven pizza with one of more than 30 wines on hand. • 136 Main St., New Canaan, 203-920-1351 *eatatspiga.com.* Open daily. L D LS SB, $$, WA

Stowe's • ***Seafood*** This classic seafood shack has a simple menu of fresh fish, fried New England style, plus perfect lobster rolls, all served in paper boats. • 347 Beach St., West Haven, 203-934-1991 *stowesseafoodct.com.* Open daily. L D, $$, WA

Taste of China • ***Chinese*** • **EP** Authentic Szechuan/Chengdu-style food in an elegant yet casual setting, with a full bar and an extensive beer list. • 954 Chapel St., New Haven, 203-745-5872 *tasteofchinaus.com.* Open daily. L D LS, $, WA

Thai Sweet Treats • ***Thai*** The expansive menu offers unusual Thai delicacies you won't find anywhere else, but the stars here are the steamed desserts. • 1060 Boston Post Road, Guilford, 203-533-5594 *thaisweettreats.com.* Closed Sun. & Mon. L D, $, WA

Tikkaway Grill • ***Indian*** Build your own wrap or rice bowl by choosing your base and one of Tikkaway's signature sauces. Vegan options available. • 135 Orange St., New Haven, 203-562-1299 *tikkawaygrill.com.* Open daily. L D, $, WA

Tre Scalini • ***Italian*** Elegantly decorated Trattoria-style restaurant offering traditional and creative Italian fare, with a full bar and an extensive wine list. A private banquet room is available, as is outside patio dining during the summer. • 100 Wooster St., New Haven, 203-777-3373 *trescalinirestaurant.com.* Open daily. L (Mon-Fri) D, $$, WA

The Wharf • ***New American*** • **EP** This spot at the Madison Beach Hotel serves up award-winning, farm-to-table New England cuisine with a contemporary flair and a side of water views. • 94 West Wharf Road, Madison, 203-350-0014 *madisonbeachhotel.com.* Open daily. B L D, $$$, WA

Vyne Restaurant and Bar • Combines Connecticut country with NYC style, serving specialties like cowboy ribeye, seared sea scallops or trumpet pasta with shrimp either in the elegent dining room on on the outdoor patio with a scenic view of the landscaped waterfalls. • 1365 Whittemore Road, Middlebury, 203-518-4000 *vynerestaurant.com.* Closed Mon. L D, $$$, WA

| New London County |

Bar Americain • ***American*** This brasserie serves up Bobby Flay specialties like lobster-avocado cocktails, buttermilk-fried chicken with biscuits — and big-time glamour. • Mohegan Sun, Uncasville, 860-862-8000 *baramericain.com.* Open daily. D LS, $$$, WA

Bleu Squid • ***American*** A bakery and cheese shop serving 30 cheeses and dozens of different cupcakes. Also serves up breakfast as well as grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 *dessertsmysticct.com.* Open daily. B L, $, WA

Bobby's Burger Palace • ***American*** This burger palace serves an array of burgers inspired by chef Bobby Flay's extensive travels. Each is a tribute to a different American regional flavor and tradition. • Mohegan Sun, Uncasville, 888-226-7711 *bobbysburgerpalace.com.* Open daily. L D LS, $, WA

The Captain Daniel Packer Inne • ***American*** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and Faroe Island salmon. • 32 Water St., Mystic, 860-536-3555 *danielpacker.com.* Open daily. L D, $$$, E, WA

Cedars Restaurant • ***American*** Offers lounge seating and cozy booths. Diners can count on the finest cuts of certified dry-aged prime beef and fresh seafood. • Foxwoods Resort Casino, Mashantucket, 800-FOXWOODS *foxwoods.com/cedars.* Open daily. D LS, $$$, WA

Chester's Barbecue • ***Barbecue*** • **EP RC** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 *chestersbbq.com.* Open daily. L D, $$, WA

David Burke Prime • ***American*** An updated steakhouse menu with dry-aged beef, as well as terrific pork, chicken and seafood specialties. The steak served here is truly a cut above. • Foxwoods Resort Casino, Mashantucket, 860-312-8753 *davidburkeprime.com.* Open daily. L (Mon-Sat) D SB, $$$, WA

Flanders Fish Market & Restaurant • ***Seafood*** • **RC** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its Sunday brunch, fresh seafood market and New England clambakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 *flandersfish.com.* Open daily. L D SB, $$, WA

Frank Pepe Pizzeria Napoletana • ***Pizza*** • **EP RC** The coal-fired brick oven which makes the legendary thin-crust pizza at the original Pepe's has been carefully replicated in their satellite locations. • Mohegan Sun, Uncasville, 860-862-8888 *pepespizzeria.com.* Open daily. L D, $, WA

Frank's Gourmet Grille • ***American*** The "continental menu with a Mediterranean flair" serves up bold, rich flavors in its many seafood options and talian-influenced dishes. • 56 Whitehall Ave., Mystic, 860-415-4666 *franksgourmetgrilleinmystic.com.* Open Tues.-Sun. L D, $$

Friar Tuck's Tavern • ***Pub Grub*** • **RC** A faithful tribute to the original idea of a pub, with a warm atmosphere and unfussy, unpretentious, but hearty and filling food. • 15 Water St., Mystic, 860-572-6069 *friartucksmystic.com.* Open daily. L D LS, $$, E, WA

Johnny's Peking Tokyo • ***Asian Fusion*** The finest in Asian-fusion cuisine, including ginger duck, shrimp and pork Hunan-style, sushi and sashimi. Dine in or order online for pickup. • 12 Coogan Blvd., Mystic, 860-572-9991 *johnnysushibar.com.* Open daily. L D, $$, WA

Kensington's at Norwich Inn • ***American*** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 *thespaatnorwichinn.com/kensingtons.* Open daily. B L D SB, $$$, E, WA

The Old Lyme Inn • ***American*** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. Enjoy blues music from the patio on weekends and live jazz music during Sunday brunch. • 85 Lyme St., Old Lyme, 860-434-2600 *oldlymeinn.com.* Closed Sun-Mon. L D SB, $$$, E, WA

Oyster Club • ***American*** • **EP** This popular place showcases food that travels the shortest distance from farm and sea to table, with seasonality and location determining the day's dishes. • 13 Water St., Mystic, 860-415-9266 *oysterclubct.com.* Open daily. L (Fri-Sat) D SB, $$$, WA

Rebeka • ***Italian*** • **RC** Authentic Italian pasta dishes, made fresh daily. • 135 Boston Post Road, East Lyme, 860-691-1155 *rebekasfreshpastarestaurant.com.* Open daily. D, $$, WA

Red 36 • ***American*** • **EP** It's all about the sea at this waterside hotspot that offers delicious dinner with a great view. • 2 Washington St., Mystic, 860-536-3604 *red36ct.com.* Closed Mon. L D, $$, WA

Rise • ***American*** • **RC** Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. • 10 Water St, Mystic, 860-415-9519 *risemysticct.com.* Closed Tues. B L, $, WA

S&P Oyster Co. • ***Seafood*** • **RC** Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. Call ahead for priority seating. • 1 Holmes St., Mystic, 860-536-2674 *sp-oyster.com.* Open daily. L D, $$$, WA

| Tolland County |

Bidwell Tavern & Cafe • ***American*** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978 *thebidwelltavern.com.* Open daily. L D LS, $$, E, WA

The Blue Oak at the Nathan Hale Inn • ***American*** On the UConn campus, enjoy honest New England-style dishes and lighter fare. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com*. Open daily. B L D, $$, WA

Camille's Wood Fired Pizza • ***Pizza*** • **EP** Pair the fresh pizzas, pastas and artisan dishes with a diverse selection of wines or craft beers. • 23 Fieldstone Commons, Tolland, 860-896-6976 *camillespizza.com*. Closed Mon. L D, $, WA

Coventry Lakeview • ***Seafood / Italian*** Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 *coventrylakeview.com*. Open daily. L D LS, $$, E, WA

Georgina's Italian Restaurant • ***Italian*** Warm and inviting — try the calamari appetizer, lasagna and chicken parmigiana. • 275 Boston Tpke., Bolton, 860-647-0345 *georginasrestaurant.com*. Closed Mon. L D, $$, WA

Little Mark's Big BBQ • ***Barbecue*** Little Mark's famous homemade sauces, such as Kansas City Sweet, Pork Pickin' Vinegar and Texas Hot, enhance the beef and pork ribs. • 226 Talcottville Road, Vernon, 860-872-1410 *littlemarksbbq.com*. Open daily. L D, $$, WA

Rein's New York Style Deli-Restaurant • ***American*** • **EP RC** Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 *reinsdeli.com*. Open daily. B L D LS, $, WA

Tavern House Grill • ***American*** This pub-style sports bar features live entertainment and regular karaoke events. On the menu: steaks, burgers, grilled sandwiches and wings. • 200 Merrow Road, Tolland, 860-872-0332 *tavernhousegrill.com*. Open daily. L D SB, $, E, WA

True Blue Tavern at the Nathan Hale Inn • ***American*** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 *nathanhaleinn.com*. Open daily. L D, $$, WA

Utsav Indian Cuisine • ***Indian*** • **EP** This gem boasts a menu of delectable Indian treats such as shamm savera or calamari cochin. • 575 Talcottville Road, Vernon, 860-871-8714 *utsavct.com*. Open daily. L D, $$, WA

Windham County

85 Main • ***New American*** There's something for everyone at this Main Street fixture: from fresh sushi to maple-glazed pan seared scallops, gourmet burgers to wild-mushroom ravioli. • 85 Main St., Putnam, 860-928-1660 *85main.com*. Open daily. L D LS, $$, WA

Coriander Cafe • ***American*** Offers breakfast, lunch and dinner (seasonally) with a focus on local and seasonal homestyle cooking, plus a specials menu that changes daily. • 192 Eastford Road, Eastford, 860-315-7691 *coriandercafeeastford.com*. Open daily. B L D (Wed-Sat), $$

The Courthouse Bar & Grille • ***American*** • **EP** Serves lots of great appetizers, plus "arresting" main courses such as seafood casserole and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 *courthousebarandgrille.com*. Open daily. L D LS, $$, WA

Hank's Restaurant • ***American*** A family place serving home-style favorites like baked stuffed shrimp, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 *hanksrestaurant.com*. Open daily. L D, $$, WA

The Heirloom Food Company • ***Vegan*** • **EP** Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main St., Danielson, 860-779–3373 *eatheirloomfood.com*. Closed Sun.-Mon. B L, $, WA

The Inn at Woodstock Hill • ***American*** The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. Hours vary by season. • 94 Plaine Hill Road, Woodstock, 860-928-0528 *woodstockhill.com*. Closed Mon. D SB, $$$, WA

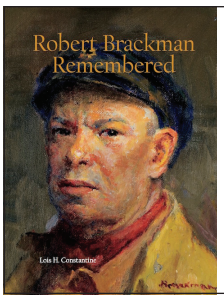
The Mansion at Bald Hill • ***American*** Entrees include pistachio salmon and New Zealand rack of lamb, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 *mansionatbaldhill.com*. Closed Mon. D SB, $$$, WA

Sugar & Smoke Brazen BBQ • ***Barbecue*** This no-frills North Carolina-style BBQ joint uses an old-school smoker and hickory wood • 74B School St., Putnam, 860-928-7842. Closed Sun. & Mon. L, $

Willimantic Brewing Co. / Main Street Café • ***Brew Pub*** This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 *willibrew.com*. Open daily. L (Tue-Sun) D LS, $$, WA



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Extra Credit

Conversations about civics, state government, and how Connecticut works.

A collaborative project from Connecticut Public Radio and The Connecticut Mirror



In this occasional radio feature, we dig a little deeper into some of those lessons from civics class and discuss how Connecticut works. Recently on Extra Credit, we asked:

What Do Gubernatorial Candidates Say About Budget Deficits?

One of the first major tasks of any new governor is to ready a state budget proposal. There are precious few weeks between their inauguration and when they must stand before the legislature and outline their plan. Connecticut Public Radio's News Director Jeff Cohen and the Connecticut Mirror's Keith Phaneuf discuss this daunting task and how it relates to the upcoming Connecticut election for governor.

Hear this episode and others at ctextracredit.org or by downloading the podcast.

Extra Credit is made possible by The Robert & Margaret Patricelli Family Foundation.

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What's On! Connecticut Public

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Extra Credit
Discover informative conversations about civics, state government, and how Connecticut works.
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Sarah Brightman: Hymn
Tune in for exclusive ticket & meet and greet opportunities for an upcoming CT concert!
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Triton: America's Deep Secret Discover what happened aboard the first submerged vessel to circumnavigate the earth.
page 138

The Mark Twain Prize: Julia Louis Dreyfus
Celebrate the work of the acclaimed actress and comedian.
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PRESIDENT'S MESSAGE

November is a time to give thanks, and we are especially grateful at Connecticut Public, home to Connecticut Public Television and Connecticut Public Radio. We are an integral part of a wonderfully supportive community.

Year after year, our viewers and listeners turn to us for reliable reporting and exploration of the topics that matter most to them. This month, we hope you'll join us for our up-to-the-minute coverage of the mid-term elections. Tune in Tuesday, November 6 at 8 p.m. as *PBS NewsHour* covers every race from every angle. *NewsHour* Anchor and Managing Editor Judy Woodruff will be live all evening long, sharing the latest results and providing in-depth analysis. Connecticut Public Radio will also have live election night coverage on air and on Facebook Live. We'll continue the conversation on *The Wheelhouse* Wednesday morning.

We are also thankful for our many community partners who have collaborated with us on several exciting projects this year. For example, the Connecticut Mirror and the Robert & Margaret Patricelli Family Foundation joined with us for Extra Credit, an occasional feature on Connecticut Public Radio exploring civics. We discuss how Connecticut works, and answer questions relating to the state's government, economy, and more. To listen to Extra Credit, visit ctextracredit.org or download the podcast.

Most of all, we are thankful for you, our members. From quality journalism to successful community partnerships and more, your generosity makes it all possible.

From all of us at Connecticut Public, we wish you and your family a happy and healthy Thanksgiving holiday.



PRESIDENT AND CEO, CONNECTICUT PUBLIC

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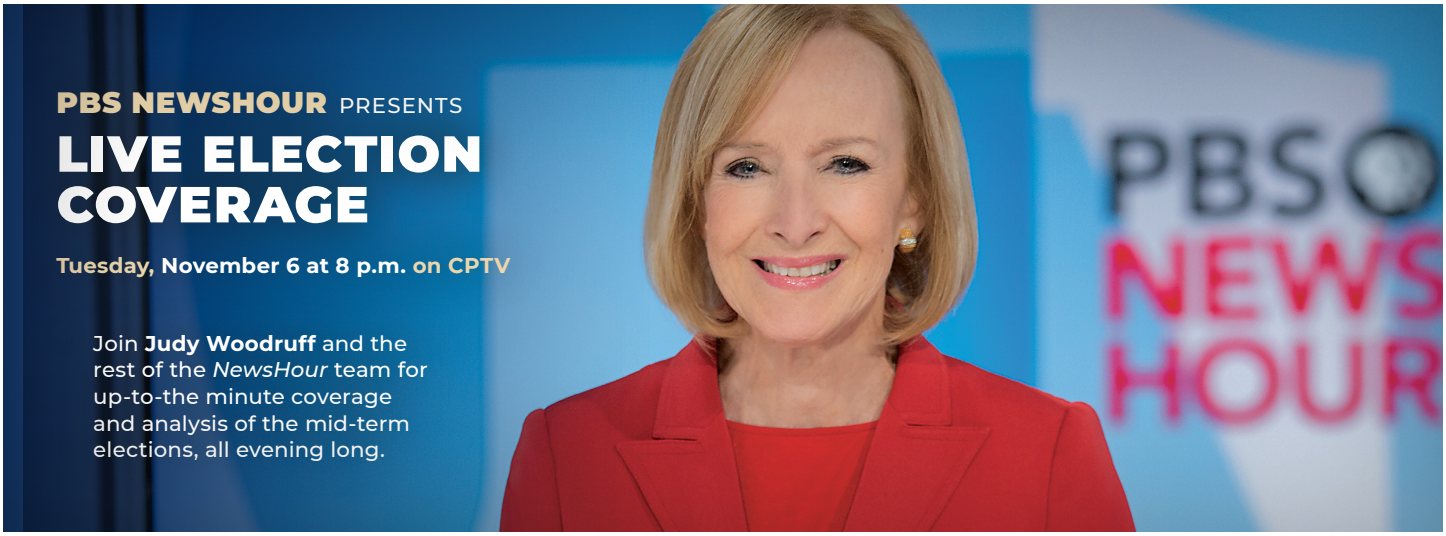
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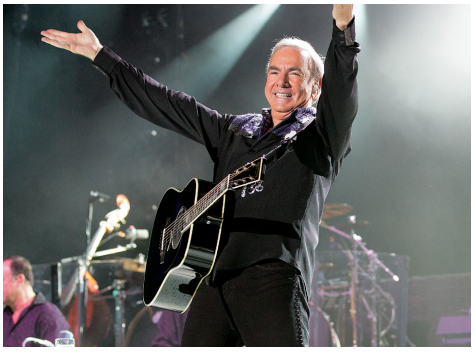




American Medevac

Monday, November 12 at 10 p.m. on CPTV

During the Vietnam War, CBS News correspondent Morton Dean and cameraman Greg Cooke flew on a harrowing medevac mission to rescue three wounded infantrymen from an enemy-infested rice paddy. More than 40 years later, Dean, the medevac crew, and the bloodied men who were airlifted that day reunite.



Neil Diamond: Hot August Night III

Saturday, November 24 at 9 p.m. and Friday, November 30 at 9:30 p.m. on CPTV

Celebrate the legendary singer-songwriter in this triumphant 2012 concert at the Greek Theatre in Los Angeles. Commemorating the 40th anniversary of the *Hot August Night* collection, this magical evening captures Diamond's renowned musical prowess.



Sarah Brightman: Hymn

Sunday, November 25 at 8:30 p.m. and Thursday, November 29 at 8 p.m. on CPTV

Tune in for tickets for an upcoming Connecticut concert!

Catch the world's best-selling soprano perform songs of hope and spirituality from her new album in this inspirational special.




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THE NATURE OF A PERFECT SHOT

WILDLIFE PHOTOGRAPHER TODD GUSTAFSON



ONE OF THE FIRST THINGS YOU NOTICE watching wildlife photographer Todd Gustafson's stunning photography dance across the screen is how close to the action he is able to get. In *To the Ends of the Earth: East Africa*, premiering Wednesday, November 21 at 9 p.m. on CPTV, Gustafson explains that, "being in the right place at the right moment is key to capturing the story."

But it's more than just good fortune that leads to such breathtaking photos. For 20 years, Gustafson has been leading photo safaris to East Africa. He grew up in Tanzania, the son of two missionaries. His father, later a photographer, zoologist, and biologist, instilled in his son a love of the East African landscape and the many creatures that live there.

Decades later, Gustafson regularly photographs the life-and-death, day-to-day existence of these creatures, including zebras, giraffes, elephants, and more. His camera lens captures the dramatic moment of a kill, the touching image of a mother lovingly grooming her young, the tense standoff between two males as they fight over a mate, and the heart-stopping instance as a mother gives birth to a new offspring while wondering if a predator is on the hunt nearby.

He classifies these interactions as "life moments" and insists that they happen in both the human and animal worlds. "What I want to do is engage the viewer in what might be called the human condition, but in nature," Gustafson says. In a set of photos featuring a newborn baby elephant crossing a river, for example, his mother and other adult elephants flank him in order to ward off danger. According to Gustafson, this is a "life moment," and it's easy to picture the same maternal instincts in humans.

In order to make "photographic sense of these seemingly random events," Gustafson uses his deep knowledge of animal behavior to anticipate what each creature's next move will be. For instance, Gustafson usually travels to Tanzania in February to capture the migration of wildebeest in the Serengeti, resulting in astonishing photographs illustrating the power of the annual event.

Most of us will never experience first-hand the wonders of East Africa, one of the last wild places on Earth. However, through a photographer's lens, we can enjoy the incredible landscape of East Africa and the amazing creatures that inhabit it.

***To the Ends of the Earth: East Africa* premieres Wednesday, November 21 at 9 p.m. on CPTV.**





ABOVE Gustafson snaps a photo of an elephant while on safari. **RIGHT** A family of leopards relax in a tree.

Prime Time | November 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in red font.
- Program or episode premiere indicated by a P. Live broadcasts indicated by an L.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

THU 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Triton: America's Deep Secret** P Explore the incredible story of the U.S.S. Triton.		**800 Words, Season 2 - Part 11** George sees red when Arlo secretly switches school subjects.		**Hinterland, Season 2 - The Tale of Nant Gwrtheyrn, Part 1** A local dignitary and barrister is murdered.		**Ask This Old House**	**This Old House**
spirit	**Craft in America - Crossroads** P American crafting is at a crossroads.		**This Old House Hour - Ramp Up the R Value/Crown Molding** P		**A Chef's Life: The Final Harvest** P Vivian Howard hosts a harvest feast.		**Amanpour & Company** P	
FRI 2	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Midsomer Murders - The Noble Art, Part 2** P A boxing bout is restaged – and the bodies pile up.		**The Dr. Blake Mysteries, Season 4 - The Price of Love** A soldier is killed on a routine training exercise.		**Great Performances - An American in Paris: The Musical**** P This new Broadway production was recorded in 2017 and stars Tony Award nominees Robert Fairchild and Leanne Cope.			
spirit	**Hollywood Idols**	**Hollywood Idols**	**The Public Television Feature Film Collection - The Philadelphia Story** A socialite fights with her ex-husband and flirts with a reporter.				**Amanpour & Company** P	
SAT 3	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Viewers' Favorites*** (Start: 7:30 p.m.) CPTV presents one of its most popular specials.		**The Public Television Feature Film Collection - The Elephant Man** P Dr. Treves rescues John Merrick from a London sideshow and shows him humanity. Anthony Hopkins and John Hurt star.				**Hollywood Idols - Walter Matthau**	**Hollywood Idols - Charlton Heston**
spirit	**Mercy Street, Season 1 - Part 4: The Belle Alliance**		**The Dr. Blake Mysteries, Season 4 - The Price of Love**		**Unforgotten, Season 2 on Masterpiece - Part 3** Tessa, Sara, Colin, and Marion each have a motive.			**On Story**
SUN 4	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**The Durrells in Corfu, Season 3 on Masterpiece - Part 6** P Louisa wants a party for Gerry.		**Poldark, Season 4 on Masterpiece - Part 6** P George finds the opportunity to ruin a rival.		**The Woman in White - Part 3** P Sir Percival faces money troubles.		**Hinterland, Season 2 - The Tale of Nant Gwrtheyrn, Part 1** A local dignitary and barrister is murdered.	
spirit	**Nature - Natural Born Rebels: Hunger Wars**		**Outback - Part 1: The Kimberley Comes Alive**		**Nature's Microworlds** P	**Natural Curiosities** P	**Body Hack - Part 5** Human bodies can adapt to extremes.	
MON 5	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Antiques Roadshow - Charleston, Part 1** A Pete Seeger-autographed sign is appraised.		**Antiques Roadshow - Charleston, Part 2** Interesting items include a collection of Marilyn Monroe stills.		**Triton: America's Deep Secret** Explore the incredible story of the U.S.S. Triton.		**NOVA - Ghosts of Murdered Kings** Archaeologists investigate the deaths of bog body victims.	
spirit	**Curious Traveler** P	**Rick Steves' Europe** P	**Secrets of Underground London** Explore wonders beneath London.		You Are Cordially Invited	You Are Cordially Invited	**Amanpour & Company** P	
TUE 6	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**PBS NewsHour's Election Night Coverage** L See *NewsHour*'s coverage of the midterm election results.							
spirit	**The Amazing Human Body - Parts 1, 2 & 3** In three back-to-back episodes, explore the internal mechanics of the human body through pioneering graphics and captivating scientific case studies.						**Amanpour & Company** P	



TRITON : America's Deep Secret

Only on cptv

Thursday, November 1 at 8 p.m. on CPTV

On February 15, 1960, 170 sailors, ship builders, and photographers embarked on a classified mission aboard the U.S.S. Triton, a submarine that would become the first vessel to execute a submerged circumnavigation of the earth. Discover what happened along the journey, and learn about the brave crew that experienced it.

Prime Time | November 7-12

WED 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	**Nature - Super Cats: Science and Secrets** P New technologies help reveal the secrets of cats.		**NOVA - Last B-24** P Underwater archaeologists investigate a B-24 Liberator bomber that crashed.		**Sinking Cities - Part 2: Tokyo** P Tokyo is looking for new ways to fight back against rising waters.		**Antiques Roadshow - Charleston, Part 2** Interesting items include a collection of Marilyn Monroe stills.	
spirit	**Triton: America's Deep Secret** The story of the U.S.S. Triton is told.		**Inventor of the Submarine: John Philip Holland** P		**Independent Lens - Dawnland** P Indigenous child removal is explored.		**Amanpour & Company** P	
THU 8	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Father Brown, Season 4 - The Brewer's Daughter** Sid falls for an heiress who's arrested for murder.		**800 Words, Season 2 - Part 12** George and Fiona escape to the city for a weekend away.		**Hinterland, Season 2 - The Tale of Nant Gwrtheyrn, Part 2** A local dignitary and barrister is murdered.		**Ask This Old House**	**This Old House**
spirit	**Craft in America - Service** Learn how crafting can help veterans.		**This Old House Hour - Net Zero Blanket/Storage Bench** P		**NOVA - Operation Bridge Rescue** A 19th-century bridge is rebuilt.		**Amanpour & Company** P	
FRI 9	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Midsomer Murders - Not in My Back Yard, Part 1** P A planning debate leads to murder.		**Great Performances - Rodgers & Hammerstein's The Sound of Music** P This new U.K. production of the classic musical follows the von Trapp Family Singers' escape from Austria during the rise of Nazism.					**Theater Talk**
spirit	**Hollywood Idols**	**Hollywood Idols**	**The Public Television Feature Film Collection - The Elephant Man** Dr. Treves rescues John Merrick from a London sideshow.				**Amanpour & Company** P	
SAT 10	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**The Public Television Feature Film Collection - The Philadelphia Story** A socialite fights with her ex-husband and flirts with a reporter. Katharine Hepburn, Cary Grant, and James Stewart star.				**Jackie: A Tale of Two Sisters** Jackie Kennedy Onassis and Lee Radziwill's relationship is explored.		**Infinity Hall Live - Ani DiFranco** The folk-rock icon performs "Both Hands," "Shameless," and more.	
spirit	**Mercy Street, Season 1 - Part 5: The Dead Room**		**The Woman in White - Part 1** Walter Hartright encounters Anne.		**The Woman in White - Part 2** Walter is sent away.		**Edgar Allan Poe: American Masters****	
SUN 11	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**The Durrells in Corfu, Season 3 on Masterpiece - Part 7** P Writer Henry Miller visits Larry on Corfu.		**Poldark, Season 4 on Masterpiece - Part 7** P The Warleggans' bliss is threatened.		**The Woman in White - Part 4** P A sinister plan is set into motion, with tragic results.		**Hinterland, Season 2 - The Tale of Nant Gwrtheyrn, Part 2** A local dignitary and barrister is murdered.	
spirit	**Nature - Natural Born Rebels: Survival**		**Outback - Part 2: The Dry Season**		**Nature's Microworlds** P	**Natural Curiosities** P	**Red Power Energy** P This film reframes today's energy debate.	
MON 12	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Antiques Roadshow - Albuquerque, Part 1** Treasures include a 1969 Woodstock jacket.		**Inventor of the Submarine: John Philip Holland** Meet the Irish-born inventor of the submarine.		**American Medevac** P Follow a moving reunion years after a harrowing medevac mission.		**NOVA - Last B-24** Underwater archaeologists investigate a B-24 Liberator bomber that crashed.	
spirit	**Curious Traveler** P	**Rick Steves' Europe** P	**Time Team America - Range Creek, Utah**		**Return to Rainy Mountain** P Native American myths are explored.		**Amanpour & Company** P	



Prime Time | November 13-18

TUE 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	We'll Meet Again, Season 2 - Saved in Vietnam P Vietnam vets seek the heroes who saved them.		Native America - Part 3: Cities of the Sky P Scientists explore pyramids and 3D-scan a lost city.		Native America - Part 4: New World Rising P Resistance, survival, and revival are revealed.		Medicine Woman Follow the story of America's first Native doctor.	
spirit	NOVA - Volatile Earth: Volcano on the Brink		NOVA - Volatile Earth: Volcano on Fire		We'll Meet Again, Season 1 - Rescued from Mount St. Helens		Amanpour & Company P	
WED 14	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Nature - A Squirrel's Guide to Success P Follow some of the world's top squirrel scientists.		NOVA - Thai Cave Rescue P Twelve boys and their coach were rescued from a flooded cave.		Sinking Cities - Part 3: London P The Thames Barrier is no longer enough to keep London safe.		Antiques Roadshow - Albuquerque, Part 1 Treasures include a 1969 Woodstock jacket.	
spirit	Rick Steves Special - The Story of Fascism in Europe P		The Boys of '36: American Experience		Independent Lens - The Cleaners P Explore the shadow industry of "content moderators."			Amanpour & Company** P
THU 15	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Father Brown, Season 4 - The Hangman's Demise A former hangman is poisoned.		800 Words, Season 2 - Part 13 A pregnancy sparks a crisis; Katie gets Shay involved in a scam.		Hinterland, Season 2 - Dark River, Parts 1 & 2 The discovery of a body leads Mathias and the team to investigate the complicated life of a missing teacher.			This Old House
spirit	Spirit in Glass: Plateau... P	Destination Craft	This Old House Hour - Modern Barn Raising/Tropical Yard P		Secrets of Henry VIII's Palace Explore Hampton Court.		Amanpour & Company P	
FRI 16	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Midsomer Murders - Not in My Back Yard, Part 2 P A planning debate leads to murder.		The Dr. Blake Mysteries, Season 4 - A Difficult Lie A local newspaper reporter turns up dead.		Great Performances - John Leguizamo's Road to Broadway P		The Kate - Darlene Love Darlene Love performs "Da Do Ron Ron," "He's a Rebel," and more.	
spirit	Hollywood Idols	Hollywood Idols	The Public Television Feature Film Collection - Kramer vs. Kramer A New York adman fights for custody of his son after his wife walks out.				Amanpour & Company P	
SAT 17	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	The Public Television Feature Film Collection - Terms of Endearment P A spunky woman babies her daughter, then her ex-astronaut neighbor. Shirley MacLaine stars.				The Public Television Feature Film Collection - Kramer vs. Kramer (Start: 10:15 p.m.) A New York adman fights for custody of his son after his wife walks out. Dustin Hoffman and Meryl Streep star.			
spirit	Mercy Street, Season 1 - Part 6: The Diabolical Plot		The Woman in White - Part 3 Sir Percival faces money troubles.		The Woman in White - Part 4 A sinister plan is set into motion.		The Woman in White - Part 5 P Sir Percival's secret is exposed.	
SUN 18	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	The Durrells in Corfu, Season 3 on Masterpiece - Part 8 P Leslie and Margo have news.		Poldark, Season 4 on Masterpiece - Part 8 P Elizabeth hopes to persuade George.		The Woman in White - Part 5 Sir Percival's secret is exposed, and Walter risks everything.		Hinterland, Season 2 - Dark River, Parts 1 & 2** The team investigates the life of a missing teacher.	
spirit	Nature - Natural Born Rebels: The Mating Game		Outback - Part 3: Return of the Wet		Nature's Microworlds P	Natural Curiosities P	NOVA - Volatile Earth: Volcano on Fire	



The SOUND Of MUSIC

Enjoy a new U.K. production of the long-running hit that garnered the Best Musical Tony for 1959. Witness the inspiring true story of the von Trapp Family Singers' escape from Austria during the rise of Nazism.

Prime Time | November 19-24

MON 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Antiques Roadshow - Somethings Wild P See items related to critters and creatures.		Julia Louis-Dreyfus: The Mark Twain Prize P The Mark Twain Prize for American Humor is presented to 11-time Emmy winner Julia Louis-Dreyfus.			Finding Your Roots, Season 4 - Puritans & Pioneers Ted Danson and others trace their ancestors.		America's Test Kitchen
spirit	Journey to the Macy's Parade Participants prepare for the big day.		America's Test Kitchen Special - Home for the Holidays P		Heirloom Meals' Thanksgiving See holiday dishes with a twist.		Amanpour & Company P	
TUE 20	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	We'll Meet Again, Season 2 - Surviving the Holocaust P Follow two Holocaust survivors' stories.		A Tale of Two Sisters: The Diary of Anne Frank P Anne Frank's and Eva Schloss' stories are told.		Frontline - Documenting Hate: New American Nazis P A neo-Nazi group is investigated.		Frontline - Documenting Hate: Charlottesville *Frontline* investigates the 2017 Charlottesville rally.	
spirit	NOVA - Flying Supersonic Explore the history of the Concorde.		Keep 'Em Flying The history of aviation in Connecticut is traced.		Kamikaze Learn how kamikaze weapons were built and launched.		Amanpour & Company P	
WED 21	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Nature - Dogs in the Land of Lions P A wild African dog mother raises two generations of pups.		To the Ends of the Earth: East Africa P This breathtaking virtual tour showcases wondrous animals.		NOVA - World's Fastest Animal P Peregrine falcons can achieve incredible speed.		Sinking Cities - Part 4: Miami P Can Miami be protected from rising seas and violent storms?	
spirit	Secrets of the Dead - Jamestown's Dark Winter		The Pilgrims: American Experience The converging forces and events that led the pilgrims to cross the Atlantic in 1620 are explored.				Independent Lens - The Judge** P	
THU 22	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Julia Louis-Dreyfus: The Mark Twain Prize The Mark Twain Prize for American Humor is presented to 11-time Emmy winner Julia Louis-Dreyfus.			Eddie Murphy: The Mark Twain Prize Some of the biggest names in comedy take the stage to salute comedian and actor Eddie Murphy.			Ask This Old House	This Old House
spirit	Antiques Roadshow - Cats & Dogs		Antiques Roadshow - Finders Keepers		Antiques Roadshow - The Civil War Years		Amanpour & Company P	
FRI 23	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Midsomer Murders - Fit for Murder, Parts 1 & 2 P Barnaby visits a spa in a remodeled manor house, and bodies start to pile up while he's there.			The Dr. Blake Mysteries, Season 4 - For Whom the Bell Tolls A man falls from a tower.		Great Performances - Harold Prince: The Director's Life P The career of producer and director Harold Prince, winner of 21 Tony Awards, is celebrated.		
spirit	Hollywood Idols	Hollywood Idols	The Public Television Feature Film Collection - Terms of Endearment A spunky woman babies her daughter, then her ex-astronaut neighbor.				Amanpour & Company P	
SAT 24	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	Brit Floyd - Another Brick in the Wall 2019* P (Start: 7:30 p.m.) Celebrate 40 years of *The Wall.*		Neil Diamond: Hot August Night III Neil Diamond's triumphant return to the Greek Theatre in Los Angeles in August 2012 is chronicled.			Doo Wop Generations (My Music)** Watch as Kenny Vance & the Planotones, the Duprees, and other performers pass the torch to the new generation.		
spirit	Jamestown, Season 1 - Part 1 P A new governor arrives in Virginia.		Jamestown, Season 1 - Part 2 P A mysterious illness spreads.		Jamestown, Season 1 - Part 3 P Pamunkey warriors descend.		Antiques Roadshow - Cats & Dogs	

Monday, November 19 at 9 p.m. on CPTV

The Mark Twain Prize Julia Louis-Dreyfus

Celebrate the work of acclaimed actress and comedian **Julia Louis-Dreyfus**, the 21st recipient of The Kennedy Center Mark Twain Prize for American Humor. Tune in as friends and colleagues salute the beloved star, known for her hilarious performances in *Seinfeld* and *Veep*.



Prime Time | November 25-30

SUN 25	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Celtic Woman: Ancient...*** P (Start: 6:30 p.m.)	**Sarah Brightman: Hymn** P Filmed in September 2018, at the foot of the Bavarian Alps in Germany at the famous Ludwigs Festspielhaus, Sarah performs her most-loved songs spanning her decades-long career.				**Suze Orman's Financial Solutions for You**** Suze Orman focuses on helping people find financial solutions that fit their individual needs.		
spirit	**Nature - Snow Bears** P Travel to the Arctic to follow the journey of two newborn polar bear cubs.			**To the Ends of the Earth: East Africa** Take a tour of East Africa.		**Natural Curiosities** P	**NOVA - Flying Supersonic** Explore the history of the Concorde.	
MON 26	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Brit Floyd - Another Brick in the Wall 2019** Celebrate 40 years of Pink Floyd's *The Wall* as Brit Floyd performs a host of highlights from the album.			**Peter, Paul & Mary at Newport 1963-65** P The beloved folk trio performs songs including "If I Had a Hammer," "Blowin' in the Wind," and many more.			**Food: What the Heck Should I Eat? with Mark Hyman, M.D.**** Which foods nurture our health?	
spirit	**Rick Steves Special - European Festivals** P Rick visits Europe to celebrate festivals rich with tradition.			**Destination Craft**	**Lidia Celebrates America - Home for the Holidays**		**Amanpour & Company** P	
TUE 27	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Feel Better Fast and Make It Last with Dr. Daniel Amen** P Dr. Daniel Amen shows how to boost mood and overcome anxiety.			**Rick Steves Special - The Holy Land, Israelis and Palestinians Today** Rick Steves explores Jerusalem, Tel Aviv, a home in Bethlehem, a university in Ramallah, and more.				**Eat Dirt with Dr. Josh Axe****
spirit	**Beyond a Year in Space** Follow Scott Kelly's last day in space, his return to Earth, and his astronaut training.			**Space Men: American Experience**		**Legends of Airpower**	**Amanpour & Company** P	
WED 28	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Celtic Woman: Ancient Land** Delight in the shimmering voices and enchanting music of this new concert filmed at the beautiful Johnstown Castle in Wexford, Ireland.				**'70s Soul Superstars (My Music)**** Join Patti LaBelle for an all-star reunion of the legends of 1970s Motown, R&B, and soul, including the Commodores, the Stylistics, Heatwave, the Trammps, and more.			
spirit	**Ken Burns: The Civil War** Celebrate the 25th anniversary of the landmark documentary *The Civil War* with interviews and more.				**Personal Statement: America Reframed** P		**Amanpour & Company** P	
THU 29	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Sarah Brightman: Hymn** Filmed in September 2018, at the foot of the Bavarian Alps in Germany at the famous Ludwigs Festspielhaus, Sarah performs her most-loved songs spanning her decades-long career.				**Aging Backwards 2 with Miranda Esmonde-White** P Do you have a choice in how you age?		**Feel Better Fast and Make It Last with Dr. Daniel Amen**** Dr. Amen shows how to boost mood.	
spirit	**Suze Orman's Financial Solutions for You** Suze Orman focuses on helping people find financial solutions that fit their individual needs.				**A Chef's Life Holiday Special** Vivian Howard hosts a celebration.		**Amanpour & Company** P	
FRI 30	**8:00**	**8:30**	**9:00**	**9:30**	**10:00**	**10:30**	**11:00**	**11:30**
cptv	**Ken Burns: The Civil War** Celebrate the 25th anniversary of the landmark documentary *The Civil War* with interviews and more.			**Neil Diamond: Hot August Night III** Neil Diamond's triumphant return to the Greek Theatre in Los Angeles in August 2012 is chronicled.			**Suze Orman's Financial Solutions for You**** Suze helps people find financial solutions.	
spirit	**Anne of Green Gables (2016)** Orphaned Anne is placed in the care of uptight Marilla and her brother Matthew.				**Pioneers of Television - Superheroes**		**Amanpour & Company** P	



Celtic Woman | ANCIENT LAND

FILMED AT THE ENCHANTING 19th century Johnstown Castle in Wexford, Ireland, this special features stunning new music from Celtic Woman's latest album *Ancient Land*, along with a few of their timeless classics. Showcasing stunning fiddle playing shimmering voices, this special also features the newest member of Celtic Woman, 21-year-old Megan Walsh.

Make sure to tune in for exclusive ticket and meet & greet opportunities for an upcoming Connecticut concert!

Sunday, November 25 at 6:30 p.m. and Thursday, November 28 at 8 p.m. on CPTV

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Faith's Favorite Thanksgiving Side Dish

Green beans lost their spot on my Thanksgiving table when the gang requested that I keep making my Prosciutto-Wrapped Asparagus Bundles with Grated Parmesan and Lemon. They're easy and pair beautifully with the flavors of roast turkey and stuffing.

Faith



INGREDIENTS

3 asparagus spears per person

1 slice prosciutto per person

1/2 cup freshly grated Parmesan or Grana Padano

2-3 tablespoons Extra Virgin olive oil

1/2 lemon

INSTRUCTIONS

1. Pre-heat the oven broiler and place rack 6-8 inches from burner.
2. In a bowl, toss trimmed asparagus spears with a tablespoon of olive oil until all spears are coated.
3. Bundle three spears together and wrap with one slice of prosciutto, starting with the tip of the slice so you wrap diagonally and the slice covers the spears almost entirely.
4. Heat the remaining olive oil in a large skillet on the stove top burner, set at medium high. When the oil's hot (not smoking!) use tongs to transfer the bundles into the skillet. Cook until the prosciutto is crisp on both sides and the asparagus softens, about 5 minutes.
5. Transfer the bundles to an oiled, foil-lined baking sheet. Sprinkle grated Parmesan on top of each bundle.
6. Place the pan under the broiler, but prepare to stand guard. (They can quickly burn!) Watch until the cheese melts a bit and just begins to turn golden. Remove from the oven.
7. Squeeze lemon juice on the bundles and distribute them, one per plate.



WITH ERIK OFGANG



Col. Henry Mucci returned home to Bridgeport to a hero's welcome in 1945.

The Great Raider

ONE OF THE MOST SUCCESSFUL P.O.W. RESCUES IN U.S. HISTORY WAS LED BY A LEGENDARY CONNECTICUT RANGER

Thirty miles behind enemy lines, 133 U.S. soldiers from the Army's 6th Ranger Battalion crawled as silently as they could toward Japan's infamous Cabanatuan prison camp in the Philippines.

It was Jan. 30, 1945, and as evening set in, the Rangers were in the midst of one of the most audacious rescue missions in the history of special operations. The leader of the raid was Col. Henry Mucci, a native of Bridgeport who was as colorful and heroic a figure as any celebrated this Veterans Day.

Born in 1909 to parents who emigrated from Sicily, he was a graduate of West Point. During World War II, Mucci, who survived Pearl Harbor in 1941, is credited with transforming an unspectacular field artillery unit into the elite 6th Ranger Battalion.

A natural leader, Mucci's men adored him "in large part because anything he asked them to do and anywhere he asked them to go he was right alongside them," Hampton Sides writes in *Ghost Soldiers: The Epic Account of World War II's Greatest Rescue Mission*. "Mucci was a fitness enthusiast who could outrun and outmarch most subordinates ten years his junior. Thirty-three years old, he was a short, sinewy man with a pencil mustache."

In 1942, more than 70,000 U.S. soldiers serving in the Philippines were taken prisoner by the Japanese. These soldiers were subjected to the Bataan Death March, in which hundreds of U.S. prisoners perished. Life did not get much better after the march, as about one out of every four prisoners of the Japanese died during the war.

By 1944, U.S. forces were advancing across the Philippines. More than 500 survivors of the Bataan Death March were still held at the prisoner camp at Cabanatuan, and the U.S. movement put their lives in danger. In December, on an island to the south, more than 125 prisoners of war were massacred at a prisoner camp in Puerto Princesa. A survivor's horrific account led U.S. military officials to conclude that other prisoners would be killed as the U.S. reclaimed the Philippines. Efforts were quickly made to organize raids to rescue the prisoners.

The first camp targeted for rescue was Cabanatuan. In early 1945, Mucci was chosen as the man to lead the raid. Three days before it took place, he gathered his men and asked them to volunteer for the mission.

"It's going to be extremely dangerous," he said. "Some of you might not make it back."

He urged married men to withdraw from the assignment and told his troops he didn't want any atheists. When no one dropped out, he ordered everyone to pray. "I want you to swear an oath before God; swear that you'll die fighting rather than let any harm come to those prisoners," he said.

Mucci traveled with his men behind enemy lines but delegated the planning of the raid to Capt. Robert Prince, a Seattle native and Stanford University graduate. After trekking into enemy territory, Mucci and Prince received intelligence reports about the camp from the Alamo Scouts, an Army reconnaissance unit operating behind enemy lines. They also coordinated with Filipino guerrillas, who would provide vital cover for the raid. One of these leaders, Juan Pajota, also played a key role in its strategy, suggesting they use carts pulled by carabao, or water buffalo, to carry prisoners too weak to walk.

The enterprising guerrilla leader also helped Mucci and Prince maintain the element of surprise. The area around the camp was clear of vegetation, so even crawling on their stomachs it would be difficult for the Rangers to get within firing range of the camp without being noticed. The raid depended on overwhelming the Japanese before they had the chance to mount a defense. Pajota suggested they distract the sentries as the Rangers approached by flying a U.S. plane low over the camp. Mucci liked the idea and radioed the request.

As the troops crawled toward the camp from multiple directions, the plane zipped low overhead, causing the guards to lift their gaze skyward, away from the threat creeping across the earth toward them. In unison, the Rangers unleashed a violent burst of artillery fire, destroying all the camp's guard towers and pillboxes in a 15-second barrage. Having crippled its defenses, the Rangers moved through the camp and informed the prisoners they were freed. Many were shocked and had to be cajoled and prodded, not believing at first the rescue was real.

More than 500 men were saved. Amazingly, during the entire action, only two Rangers died, though 20 of Pajota's guerrillas were wounded.

After the war, Mucci ran for Congress as a Democrat with a fervent anti-war platform. In his speech accepting the nomination, he said he left the Army because "the next war may very well end civilization itself." (Through the years, he was guarded about his wartime experiences, refusing to grant interviews to journalists and not cooperating with authors of two books on the raid.) He lost the 1946 election to Republican John Davis Lodge, an actor who would later become governor.

Mucci later worked for a Canadian oil company in Singapore and Saigon, where it was rumored he was really working for the CIA. He died in 1997 at the age of 88.

The operation inspired the 2005 film *The Great Raid*. And in Connecticut, a portion of Route 25 between Newtown and Bridgeport is named for Mucci. It's a small but important tribute to a hero of World War II.





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THE GREAT AWAITS





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